THE NATIONAL

Lear Temperature Glood Brying 42.
New Ideas on Plant Layout 44
Small Packer Salves Problem 46
he Ment Trail 97

ousioner

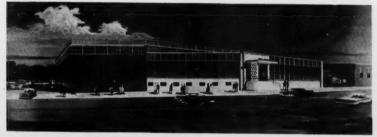
LEADING PUBLICATION IN THE MEAT PACITING AND ALLIED ANDUSTRIES SINCE 1891



FIRST SPEEdy

Proudly announces the opening of the newest and most advanced plant for the development and manufacture of seasonings, spices and specialty ingredients for the meat packing industry.

This is the new FIRST SPICE plant at 35-05 Greenpoint Avenue, Long Island City 1, N. Y. Facilities are custom-designed to permit faster and more efficient processing of orders as well as greater emphasis on new product development.



OTHER FIRST SPICE PLANTS SERVING THE WEST AND CANADA



98 Tycos Drive Toronto 19, Canada

185 Arkansas Street San Francisco 7, California

icle Manufacturers of the Famous

FLAVOR-LOK-Natural and Soluble Seasonings

VITAPHOS - Phosphate for Emulsion Products

VITA-CURAID - The Phosphate Compound for Pumping Pickle

TIETOLIN-Albumin Binder and Meet Improver

SEASOLIN - Non-Chemical Preserver of Color and Freshness



FIRST SPICE

Mixing Company, Inc.

LONG ISLAND CITY 1, N. Y.—35.05 Greenpoint Ave SAN FRANCISCO 7, CAL.—185 Arkansas St TORONTO 19, CANADA—98 Tyces Driv

GLOBE

Yo

BO

TWO GREAT NAMES JOINED TO GIVE YOU BETTER SERVICE WITH YOUR RENDERING EQ

NEEDS!! OWNERS OF GLUBE EQUIPMENT, WALLE US ON ANY REPAIR AND SERVICE NEEDS

THE DUPPS CO., GERMANTOWN, OHIO

YOU OWE IT TO YOURSELF!

Seasonings are as important to sales and profits as they are to the tempting taste of sausage and other smoked meats. You owe it to yourself to discover how our excellent seasonings can make your business prosper. More than eight decades of supplying superlative seasonings to meat packers proves the worth of our products. Try them!

FOSCO SEASONINGS

Delightfully flavored blends of the world's finest natural spices, imaginatively created to pamper the most demanding customer preferences.

BOARS HEAD SUPER SEASONINGS

Dry, soluble, easy-to-use seasonings, artfully compounded from the purest natural spice extractives, dispersed in either a dextrose or salt base.



HERE'S YOUR GUIDE TO FAVOR-WINNING FLAVORING

Reliability of Materials: only the best of spices, herbs and other ingredients are used in our seasonings. They are clean, fresh and artfully blended to make your products enticingly flavored and tasteful. Uniformity of Product: our seasonings yield the same fine, flavorful results day after day, year after year. O Dependability of Supply: you can rely completely on our dependability of supply. Our reputation over more than eight decades of service to the meat packing industry is your guarantee of satisfaction. To Special Blends: let us help you develop special seasoning blends particularly suited to customer preferences in your market areas. To Technical Assistance: our scientific staff and technical representatives have broad, practical experience in working out seasoning and other problems for packers. Their counsel is yours without cost or obligation. Free Samples: we cordially invite your request for free samples of PRESCO SEASONINGS and BOARS HEAD SUPER SEASONINGS. Please specify the meat products you wish to test them on.

PRODUCTS

FLEMINGTON . NEW JERSEY

CANADIAN DISTRIBUTOR: Montour, Ltd., Montreal 12

THE NATIONAL PROVISIONER, Vol. 145, No. 12. Published weekly at 15 W. Huron St., Chicago 10, III., U.S.A., by the National Provisioner, Inc. ally subscription: U.S. \$6.00; Canada, \$8.00; Foreign countries, \$8.00 Single conies 30 cents. Copyright 1961 by The National Provisioner, Inc. Trade in U.S. Patent Office Entered as second-class matter October 9, 1919, at the Post Office at Chicago, III., under the act of March 3, 1879

CUT PRODUCTION COSTS AND SAFEGUARD YOUR QUALITY **AUTOMATE YOUR SAUSAGE MAK**



cuts meat in suspension ... does not destroy cell structure . . . assures longer shelf life . . . eliminates air pockets . . . homogenizes completely as it mixes.

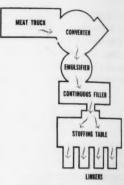


emulsifies in suspension ... no mill-like mashing ... preserves cell structure for longer shelf life ... with or without preliminary conversion.



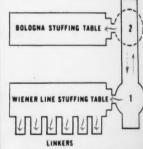
eliminate pulsations and air cavitation for constant weight control. Sanitary ... easy to clean. Available in three models . . . Hopper capacities 700 lbs. and up. Production rates (wieners) from 5,000 to 10,000 lbs./hour.





TYPICAL AUTOMATED SET-IIP

Plants with as few as 4 linkers can automate to advantage... investment pays off in one year through continuous flow and mechanized handling. Larger producers use multiple set-ups with continuous conveyor feeds.



VERSATILE CONTINUOUS FILLER

Mark I and Mark II Continuous Fillers can be purchased with wheels and track to facilitate two operation installation. This permits a continuous wiener filling operation to be followed by a continuous bologna operation and vice versa.



AUTOMATED SAUSAGE MAKING



COOL CUTTING GRINDERS

Machined feed screws and polished cylinders give clean, sheer, cool cutting action. Capacities from 1,000 to 15,000 lbs. per hour.



T-UP

linkers

tage...

in one

ous flow

ndling.

multi-

tinuous

FILLER

Continu-

rchased

to facil-

installa-

continu-

ation to

ntinuous and vice

RY FOR

MAKING

16, 1961

For thoroughly uniform mixing and highest quality products. Standard and vacuum. Available with stainless paddles, paddle shaft and tubs. Capacities from 75 to 2,000 lbs.



SMOKEMASTER

Shortens smoke period ... Improves product color ... Gives complete control.

FOR BUILT-IN SAUSAGE SALES APPEAL

USE THIS BUFFALO EQUIPMENT FOR BETTER APPEARANCE AND QUALITY WITH LONGER SHELF LIFE





LEAK-PROOF STUFFERS

Fast operating . . . safe . . . Equipped with Stainless Meat Valves. Capacities from 60 to 1,000 lbs.



CASING APPLIER

Speeds drawing of casingsontostuffing tube.



STUFFER INTERCONNECTION DEVICE

Continuous stuffing with no mechanical problems ... no heating or smearing of meat. Easily installed on your present BUFFALO equipment.



CASING CLEANING MACHINES

Buffalo-Stridh machines giveyou greater yield and better casings . . . save you money on maintenance and labor.



NEW STYLE KNIVES

Put new life in old cutters. Cut faster... cut cooler... stay sharp longer. Made of stainless steel highly polished to minimize friction. For 10 models of Buffalo Cutters and all Buffalo Converters.

Write for details on any of the Buffalo equipment shown here.



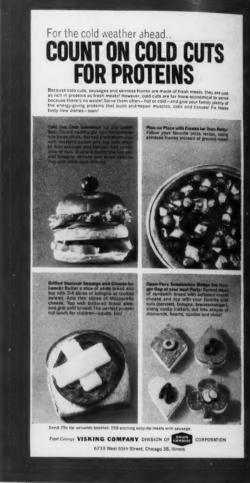
Buffalo

QUALITY
MACHINERY FOR
QUALITY
SAUSAGE MAKING

John E. Smith's Sons Co. • 50 Broadway • Buffalo 3, New York
New Chicago Office: 5581 N. Lincoln Ave., Chicago 45 III., Phone Long Beach 1-4658

VISKING PLANS COLD WEATHER





WHO:

Visking magazine advertising will reach over 16,590,000 women. Over 75,000 pieces of auxiliary and collateral merchandising material are expected to be displayed in food stores at the point of purchase.

WHAT:

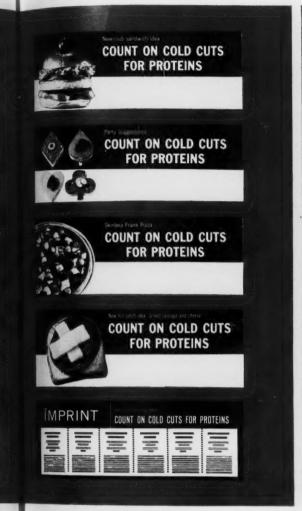
This full color ad will run in the November issues of EVERY-WOMAN'S FAMILY CIRCLE, and WO-MAN'S DAY magazines. Store magazines bought mostly for their serving and menu ideas!

FOOD CASINGS VISKING COMPANY DIVISION OF



CORPORATION

R BOOST FOR COLD CUTS



		- 1	0	BI	EF	3
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

WHERE

m-

RY-

ILY

VO-

ga-

ga-

stly

and

MOITA

16, 1961

Five full color meat case strips will work right at the point of purchase, suggesting new cold cut recipes that are perfect for winter. One strip comes equipped with a whole pad of recipe ideas!

WHEN

The campaign breaks on October 15th. Just when winter menu ideas are needed most! Be sure you participate!

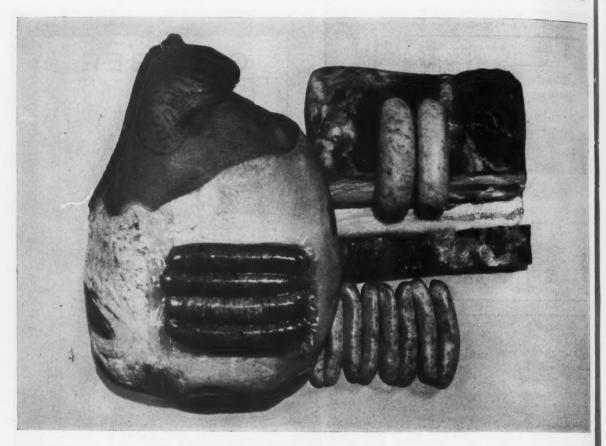
HOW?

Ask your Visking Technical Sales Representative for samples, prices and full details on how you can take advantage of this Visking promotion to sell more of your brand.

THE NATIONAL PROVISONER, SEPTEMBER 16, 1961

A symbol for quality meat products . . .

DIAMOND CRYSTAL Flake-Type SALTS



When quality meat producers use Diamond Crystal Flake-type Salts they are assured the grain and size they need—EVERY TIME. Yes, meat packers can and do depend on Diamond Crystal Salt Company's exclusive Alberger process to produce a salt of uniform high purity (99.95%) and size for better flavor development of their product. Because these crystals are flake-like in form—not granular or cube-type—they offer rapid solubility. And, only Flake-type Salt crystals "cling" to meat in drycuring and provide proper coverage and dissolving

action. Filter pad tests consistently indicate the lowest content of insoluble or foreign matter. The extremely low copper and iron content helps retard development of oxidative rancidity in fatty products. This pure flake salt, lacking appreciable amounts of calcium and magnesium, insures the cure striking into and through the meat with maximum efficiency.

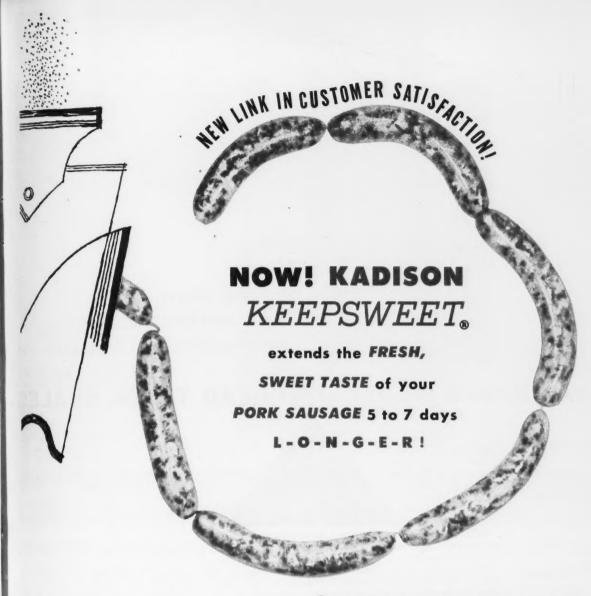
A staff of experienced food technologists is available for your use. Learn exactly how these features can benefit you. Call or write the nearest Diamond Crystal sales office.



Diamond Crystal Salt Company

ST. CLAIR, MICHIGAN

PLANTS: AKRON, OHIO; JEFFERSON ISLAND, LA.; ST. CLAIR, MICH. SALES OFFICES: AKRON * ATLANTA * BOSTON * CHARLOTTE * CHICAGO DETROIT * LOUISVILLE * MINNEAPOLIS * NEW ORLEANS * NEW YORK



Extended sweetness, minimum returns, greater customer appeal and 5 to 7 days longer shelf life are all yours when you use Kadison KEEPSWEET Pork Sausage Seasoning. The result of a unique method of handling and blending oils and spices and made with accepted M.I.D. ingredients, Kadison KEEPSWEET was discovered and perfected after years of research in our own laboratories. This important advance in curbing rancidity in pork sausage is another example of Kadison's continuous research to provide better flavor, color, shelf life and yields in serving the meat industry.



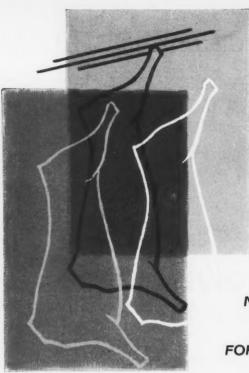
1850 WEST 43rd ST. . CHICAGO 9, ILL.

NATIONAL PROVISONER, SEPTEMBER 16, 1961

ny

MICH.

16, 1961



NEW SPEED!

AMAZING ACCURACY

FOR "ON-THE-RAIL" WEIGHING

FAIRBANKS-MORSE OVERHEAD TRACK SCALES

From dressing floor to shipping dock . . . weighing sides or quarters...the faster, more accurately on-the-rail weighing moves, the faster your profits

Fairbanks-Morse Overhead Track Scales combine our exclusive, fast-reading "Floaxial" Dial with year-

in, year-out accuracy.

F-M Overhead Track Scales feature scientifically ground and heat treated pivots and bearings—all bearings self-aligning—all like parts interchangeable. The live rail is completely checked, both longitudinally and transversely.

Exclusive "Floaxial" Dial provides fast, automatic read-outs. No "reading line" to slow down production. Dial may be placed up to 6 feet from scale for extra convenience. F-M "Printomatic" is available for automatically printed weight records.

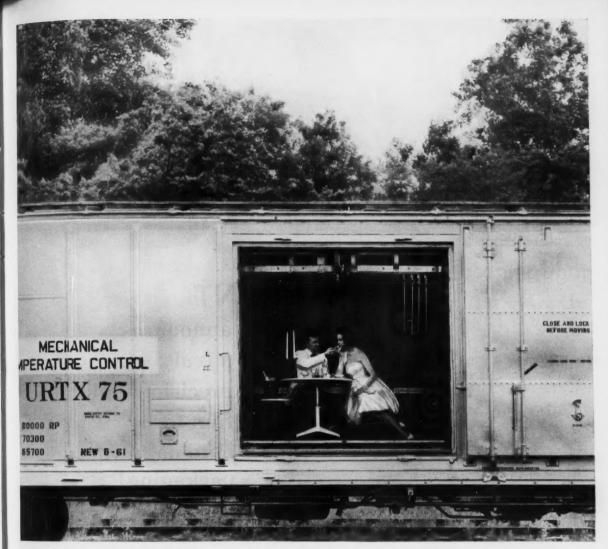
Fairbanks-Morse Overhead Track Scales are available with special lever lengths. Also, models to accommodate deep or shallow headroom above your track system. Two dial styles—pillar or cabinet. For further information, write:

Department S-1; Fairbanks, Morse & Co.; Scale Division; 100 Electra Lane—East Station; Yonkers, New York.

FAIRBANKS MORSE

A MAJOR INDUSTRIAL COMPONENT OF

FAIRBANKS WHITNEY



We'd like to invite you to join us in the new URTX Mechanical refrigerator car you see above ... but we just couldn't squeeze it into the Palmer House elevator. However, you can still find out why this car represents the greatest advance in refrigerator cars in the last four decades ...

JUST VISIT OUR HOSPITALITY SUITE DURING THE AMERICAN MEAT INSTITUTE CONVENTION, CHICAGO, SEPTEMBER 15-19. PALMER HOUSE, ROOM 701

Union Refrigerator Transit Lines, a division of

GENERAL AMERICAN TRANSPORTATION CORPORATION

4206 North Green Bay Avenue REFR.GERATOR CAR



Milwaukee 9, Wisconsin



MILPRINT

announces a truly precision-built film for automatic vacuum packaging!

A New Custom-Combination of Mylar/Poly



MILPRINT PACKAGING

It performs better on your machine, with less spoilage, fewer "leakers" . . . protects your products better . . . helps sell it faster ... offers precision-printed eye appeal, too!

Here is another example of progress from Milprint, pioneer in flexible packaging. With the widest variety of materials and printing processes available anywhere, Milprint offers an "open mind" approach that custom-builds packaging to your specific production and marketing needs -for better packaging at economical cost.

For samples, prices and complete information, call your Milprint man now.

gives your product MARKETING POWER

Milprint, Inc. General Offices, Milwaukee, Wis-Sales offices and plants conveniently located across the nation.



fewer faster

eer in s and "open

pecific t eco-

in now.

6, 1961

13



It's a sure bet that the Taylor instruments you install in your meat processing plant will do a precision job. It's also a safe bet that Taylor instruments will help you increase quality and uniformity of your product and cut operating costs at the same time.

From scalding tanks to chill room, from depilators to Jourdan cookers, Taylor time, temperature and pressure control systems almost eliminate the possibility of human error.

The systems shown above will:

• Guard against flavorless product.

on Taylor Accuracy

- Eliminate separation of meat from bone or casing.
- Reduce shrinkage.
- Cut steam consumption to a minimum.
- Provide complete records for quality checks.

Send now for Catalog 500MP. Or call your Taylor Field Engineer. Taylor Instrument Companies, Rochester, New York, or Toronto, Ontario.

Taylor Instruments MEAN ACCURACY FIRST

The big PLUS SERVICE EXPERIENCE IN Oakite



Three mechanized ways to slash cost of meat plant sanitation

The easier a cleaning chore is, the faster it goes; and the faster it goes, the less it costs. Mechanized equipment saves meat plant cleaning time, toil—and money. Check these three popular Oakite units for turning tough jobs into routine tasks.

- 1. Oakite HOT-SPRAY UNIT for heavy duty work blasts a pressurized spray of hot cleaning solution into equipment, onto floors, walls. Rolls through the plant carrying the cleaning solution with it. Cleans up to 12,000 sq. ft. in ½ hour.
- 2. Oakite SANISEPTOR operates off your own hotwater line. Merely open a valve to cover surfaces with a jet stream of cleaning-sanitizing solution. Then adjust a valve to rinse. The Saniseptor is particularly useful for light housekeeping chores.
- 3. Oakite HURRICLEAN GUN utilizes the force and heat of steam with the chemical action of modern detergents to remove heaviest soils in seconds. Light, cool, balanced. Swivel-action nozzle directs solution from above or below with a twist of the wrist.

The Big PLUS in Oakite

With every pound of Oakite material, you get plus benefits that help you reduce your cleaning costs. There's the personal help of the Oakite man, the experience of the entire Oakite organization; the latest information on modern cleaning methods to save extra work and time; guaranteed results; constant research devoted to development of newer, better materials. Ask your local Oakite man. Or, send for Bulletin F-7894 on mechanized cleaning. Oakite Products, Inc., 20A Rector Street, New York 6, N. Y.



SV for the manufacture of hams by muscular or arterial brine injection.

Glutamal SV is a well balanced compound of active materials which has been developed over many years of research exclusively for the use in hem production by brine injection method. The use of Glutamal SV in all ham producing countries of the world proves its reliability and success. The unequalled simplicity and speed with which Glutamal SV dissolves in cold water ensures complete distribution in the brine and safe application. Glutamal SV does not crystallize, does not form sed ments or lumps, and thereby guar

6

From Old Gerrany

QUALITY CREATES CONFIDENCE

Astounding achievement used all over the world now brings America finer meat products for the consumer, more sales and profits for the manufacturer. Now, Glutamal is yours to use right here in America. Write now for complete information on how Glutamal can help you achieve a better product at lower cost with more ultimate profits!

Every day 5000 tons of Meat Products are manufactured with "Glutamal" in Europe

Distributed by Milwaukee Spice Mills, Milwaukee 7, Wisconsin

West Coast: West Coast Spice Company, San Francisco 24, California Canada: F. Marie Limited, Willowdale, Ont.

STEMMLER · COLOGNE · PARIS · NEW YORK



utamal

errany, Land of the Master Sausage Craftsman

Better yields on tinned hams use

Glutamal-SV Check these benefits!

Reduces shrinkage, weight loss in cook

ing. Enhances binding of natural

juices. Reduces formation of jelly to.

a minimum. Provides anti-oxidizing ef-

fect. Improves color of the end product.



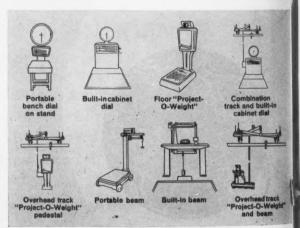


HEAVY CAPACITY SCALES

for all meat processing operations

With capacities from 50 to 6,000 pounds, there's a new Hobart heavy-capacity scale that's exactly right for your needs—bench, floor, built-in or overhead-track type. Take your choice of indicators, too: exclusive tapedriven dial (with optional "Record-O-Weight" printer) ... exclusive projected-image "Project-O-Weight" ... easy-to-read beams with sliding poises... or exclusive combination of "Project-O-Weight" and beams.

The Hobart name on these scales assures you they're quality design—engineered for sustained accuracy and dependability under hard usage. They will give you the same satisfaction meat processors have had with Hobart power meat saws, grinders, slicers and mixers for many years. You should have the facts on file—write The Hobart Manufacturing Company, Dept. 213, Troy, Ohio.



Nationwide Factory-Trained Sales and Service...over 200 offices



B

ti

Fan

(3



A Complete Line by the World's Oldest and Largest Manufacturer of Computing Scales, and Food Store, Bakery, Kitchen and Dishwashing Machines



Wilson's bacon is ringing up sales in economical packages of AVISCO CELLOPHANE

Bacon packages of Avisco cellophane create appetite appeal, build sales and save packaging dollars.

For cellophane offers (1) pure transparency and sparkle, (2) proper protection for bacon, (3) low packaging material cost and (4) consistent, trouble-free performance on high-

speed packaging machines. Result? Total packaging economy! That's why cellophane is the choice of Wilson's. You'll do well to choose it, too. Phone or write for an appointment with our representative in your area or a selected cellophane converter specializing in your field.

AMERICAN VISCOSE CORPORATION, FILM DIVISION, 1617 PENNSYLVANIA BLVD., PHILADELPHIA 3, PA. SALES OFFICES ALSO LOCATED IN ATLANTA, BOSTON, CHICAGO, DALLAS, LOS ANGELES AND NEW YORK.



Heat-in-bag foods get every packaging advantage with pouches of MYLAR®

Transparent, easy to use. Bags of "Mylar"* polyester film combined with polyethylene allow you to see contents at any stage of production. Housewives appreciate visibility, too. They like to see what they're buying, especially when the product is new.

Durable, resist breakage. Boiling heat, freezing cold, roughest handling can't hurt "Mylar". It's the strongest of all plastic films. Pouches of "Mylar" resist breaking and splitting. Your package stays in top condition, and your product stays protected.

Protect flavor best. Pouches of "Mylar" give your heat-in-bag foods the best possible protection . . . lock in flavor and aroma. All the goodness of your foods will reach your customers. And that's what builds more repeat sales for your foods.

Authorized Converters of Du Pont "Mylar" can help you with heat-in-bag packaging. For their names write Du Pont Company, Film Dept., NP, Wilmington 98, Del.



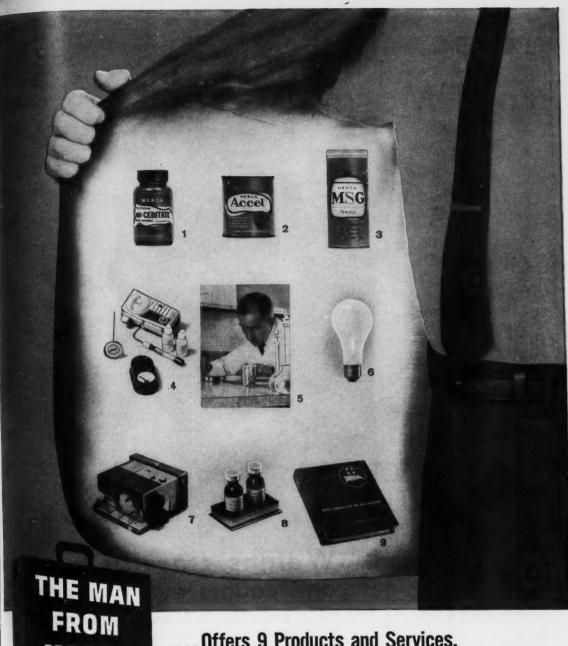
er (

on

the

sho

etter Things for Better Livir ... through Chemisky



ve your

of your 's what

.... Offers 9 Products and Services. How Many Are You Using to Increase Profits?

1. Neo-Cebitate®, Merck's most popular product for the meat industry, increases production efficiency and improves cure color for cured meats. 2. Accel®, the Lactic Acid Starter Culture, puts the production of summer sausage products on a scientific "no-failure" basis. 3. Merck MSG enhances the flavor of practically all cured meats. 4. Scientific instruments that the Merck man carries with him to help in trouble shooting your problems. 5. Merck Food Laboratory where the Merck man can send your products for evaluation by analytical, bacteriological, organoleptical and other methods. 6. A light bulb to symbolize the Merck Lighting Laboratory where the Merck man can have your products evaluated for color stability under retail conditions. 7. A projector used by the Merck man in delivering illustrated lectures to your personnel on subjects that can help you improve production and sales. 8. A nitrite test kit, convenient and simple to use, is yours for the asking from the Merck man. 9. The new Merck meat manual, giving complete information on the use of all Merck ingredients, also yours free. Ask your Merck man. He can help you.



MERCK CHEMICAL DIVISION MERCK & CO., INC. . RAHWAY, NEW JERSEY

Protect Your Profit Margin!



Exact

Weight



SHADOGRAPH® SCALE

Sliced bacon, luncheon meats and similar products are weighed with greater speed and visible accuracy on the Shadograph, This scale is not only fast—its sharp, shadow-edge indication is extremely easy to read. Parallax is eliminated. Model 4133 has capacity of two pounds with 1/40 ounce visible indication. Two ounces of weight move the indicator four inches. Write for Bulletin No. 3294

Weighs, classifies, sorts and counts every package

This new Selectrol Automatic Checkweigher performs up to 120 weighings and classifications per minute, depending on size and weight of the package. Rejection accuracy is 2/10 of one percent of the weight of the commodity at maximum speed. Tolerance is adjustable.

New Selectrol features include simplified circuits, and compactness-requires minimum space. Electrical controls are located for easy accessibility. Statistical control unit available as optional equipment.

Selectrols are made by Exact Weight, a leading manufacturer of jobengineered scales for 45 years with experience gained through hundreds of checkweighing installations. For complete details, write for Bulletin No. 3377.

THE EXACT WEIGHT SCALE CO.

915 W. FIFTH AVE., COLUMBUS 8, OHIO

In Canada: 5 Six Points Road, Toronto 18, Ont.



iti

Sales and Service Coast to Coast
THE NATIONAL PROVISIONER, SEPTE



the new "MiraGuard Safety Rim"* ham can

This is the can that women will be asking for! The new "MiraGuard Safety Rim" ham can—featuring a safe, rolled edge—makes raw-edged cans obsolete. Even a child can safely handle this new can.

ge

0 weighht of the

ht of the

actness-

y accessi-

er of job-

Bulletin

Easier to open, too!

The "MiraGuard" can has a tear strip that winds because it is self-tracking. What's more, this coil won't spring back!

Sparkling, easy-roll key

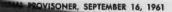
We've even redesigned the key! Now it's shaped to fit a woman's hand—for easier roll opening. And it has a new stay-bright finish.

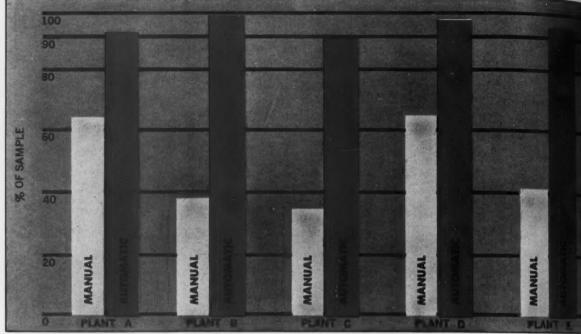
The all-new "MiraGuard Safety Rim" ham can will be available December 15th — but call your Canco salesman now! Be ready when your customers start demanding "MiraGuard Safety Rim."

*Trademark-American Can Co.



NEW YORK . CHICAGO . NEW ORLEANS . SAN FRANCISCO





% OF SAMPLE PUMPED WITHIN 1% OF DESIRED PUMP

NOW! 93 OUT OF EVERY 100 WITHIN 1%

in five separate plant tests, the Hagan Automatic Ham Scale averaged 93 out of every 100 hams pumped within 1% of desired pump.



These tests were conducted to determine the comparative accuracy of manual pumping and *automatic* pumping with the Hagan Ham Scale. As the chart above shows, the Hagan Scale averaged 92.8 out of every 100 hams pumped to within one percent of the desired percentage. In contrast, the manually pumped hams averaged only 48.8% within this range, with a high of 66 and a low of 34.

And that's not the whole story. When you consider the *range* of the overand-under pumping, the Hagan Scale was even better. It had an extreme range of only plus-or-minus $1\frac{1}{2}\%$, while the manually pumped hams exceeded plus-or-minus $4\frac{1}{2}\%$.

This accuracy pays off in better product, more easily controlled smokehouse time and smoother operation. Find out how the Hagan Scale can save you money—in increased accuracy and in production costs. See the next page. Speed and production



AND MORE HAMS PUMPED PER HOUR

in similar tests, the number of hams pumped on the Hagan Automatic Ham Scale was nearly double the number pumped manually.

Remember, tests established the superior accuracy of the Hagan Scale. But at the same time, the total number of hams pumped was nearly doubled. The Hagan Scale increases production because there is no operator waiting time. While one ham is being pumped automatically, the operator is inserting the second needle in the next ham to be pumped. No wonder the Hagan Scale ups production rates drastically.

Add one more saving . . . daily maintenance on the Hagan Scale consists of dousing it with a bucket of hot water—that's all. Completely enclosed in stainless steel, the Hagan Scale has no knife edges, no linkages, no moving parts to go wrong. Operation is trouble-free.

Get the facts on how the Hagan Scale can save you money—in first cost, in superior accuracy, in production rate and in low maintenance costs. Write or phone:

HAGAN CHEMICALS & CONTROLS, INC.

HAGAN CENTER, PITTSBURGH 30, PENNSYLVANIA



gh

HAGAN DIVISIONS: CALGON CO. . HALL LABORATORIES . BRUNER CORPORATION

MATIONAL PROVISONER, SEPTEMBER 16, 1961

25



FOR 47 YEARS

The Globe Company has produced expertly designed equipment for the meat packing industry. Since 1914 we have pioneered every innovation, from one simple machine to a complete system to modernize plant layout, increase production and effect increased economies in plant operation. We are proud of the contributions we have made to the growth and history of the industry and we want to take this opportunity to thank all of our friends and customers for their support throughout these years.

It is with mixed feelings of sorrow and regret that we now announce our withdrawal from the meat packing scene. For a long time our Products Division has occupied an increasingly larger share of our time and energies. We shall continue to put our full emphasis on this division, our manufacturing will be in southern Illinois, while maintaining our general offices at our present location in Chicago.

We have made arrangements with several leading manufacturers to produce certain of our meat packing products and we hope you will continue to look to them when the need arises. These manufacturers and the products they will produce, are as follows:

THE DUPPS COMPANY

Germantown, Ohio

SHEET METAL ENGINEERING CO.

4800 So. Hoyne Avenue, Chicago 9, III.

BARLIANT & COMPANY

625 No. Kedzie Ave., Chicago 12, III.

B. & H. EQUIPMENT CO.

818 E. 26th St., Kansas City 8, Missouri

ALLBRIGHT-NELL CO.

5323 So. Western Blvd., Chicago 9, III.

ST. JOHN & COMPANY

5800 So. Damen Ave., Chicago 36, III.

THE SPEEDEX CASING COMPANY

7618 S. Bishop Street, Chicago 20, Illinois

Rendering Equipment

All tracking, trolleys, hangers, switches, gambrels, sausage house equipment, Roto-Cut, Fee Machine, Silent Cutters.

Hoy line, and miscellaneous molds.

Tubs, dollies, pails, buckets, lavatories, miscellaneous hand tools, Jarvis Knives, all trucks.

Can-Pak Line, Steel Switches, Hog Singer, Cattle Dehorners, Becker Stuffer.

Conveyors: overhead and table, automatic unshackler, hog cutting conveyors, knocking pen, pickle pumps, valves, drains, saws, hoists, electrical stunning, miscellaneous casing equipment, Inject-O-Cure, Washers.

Speedex Casing Flusher line.

Sincerely, Russell L. Gambill,

THE GLOBE COMPANY

Manufacturers of

SAFETY FLOOR GRATINGS
METAL PARTITIONING
CHANNEL and FITTINGS
CABLE TRAYS and SLOTTED ANGLE

4000 S. Princeton Ave. Chicago 9, III.



196

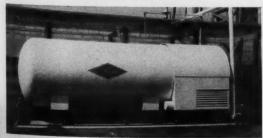




Cooling sausage meat with Liquiflow



Applying "JET CO2LD SHOT"



6-ton Liquiflow vessel for dependable CO₂ immobilization TIONAL PROVISONER, SEPTEMBER 16, 1961

CO2 HELPS BRAUN BROTHERS PRODUCE BETTER MEATS TODAY

Braun Brothers Packing Company, Troy, Ohio, improve their top-quality meats by using Liquiflow* in many ways throughout the plant. By using CO₂ in their grinding and mixing operations, they can cool as much as 600 pounds in less than a minute!

 ${\rm CO}_2$ protects quality; reduces handling and labor; inhibits bacterial action; enhances bloom. ${\rm CO}_2$ —a time-saver at many steps in your operation. Immobilization, for example: ${\rm CO}_2$ cuts labor costs at least 35%; accelerates production. Used for hotel and restaurant products, ${\rm CO}_2$ prevents "weeping."

Braun Brothers find that their products are better today because CO_2 helps protect them all the way to the meat counter.

BRAUN BROTHERS PROTECT SHIPMENTS WITH "JET CO2LD SHOT"*

Liquiflow helps you ship with confidence, even on 90°-plus days. It's ideal for truck and rail car pre-cooling; pulls temperatures down 75° in three minutes. A Liquid Carbonic installation, right at your shipping dock, gives a lift to your mechanical units; reduces shrinkage by surface chilling.

To insure the quality of your meats, depend on CO_2 . To insure your CO_2 supply, depend on Liquid Carbonic: more than 100 distributing centers throughout the country—one near you!

Looking for new ways to cut costs? Call your Liquid Carbonic representative. He's an expert on meat plant problems.

*Reg. T.M.

World's largest producer of CO2

LIQUID CARBONIC DIVISION OF GENERAL DYNAMICS

135 So. LaSalle Street, Chicago 3, Illinois In Canada: Liquid Carbonic Canadian Corporation, Ltd., 8375 Mayrand St., Montreal 9, Quebec

AMI 56th CONVENTION

ON THIS OCCASION

WE TAKE PLEASURE IN

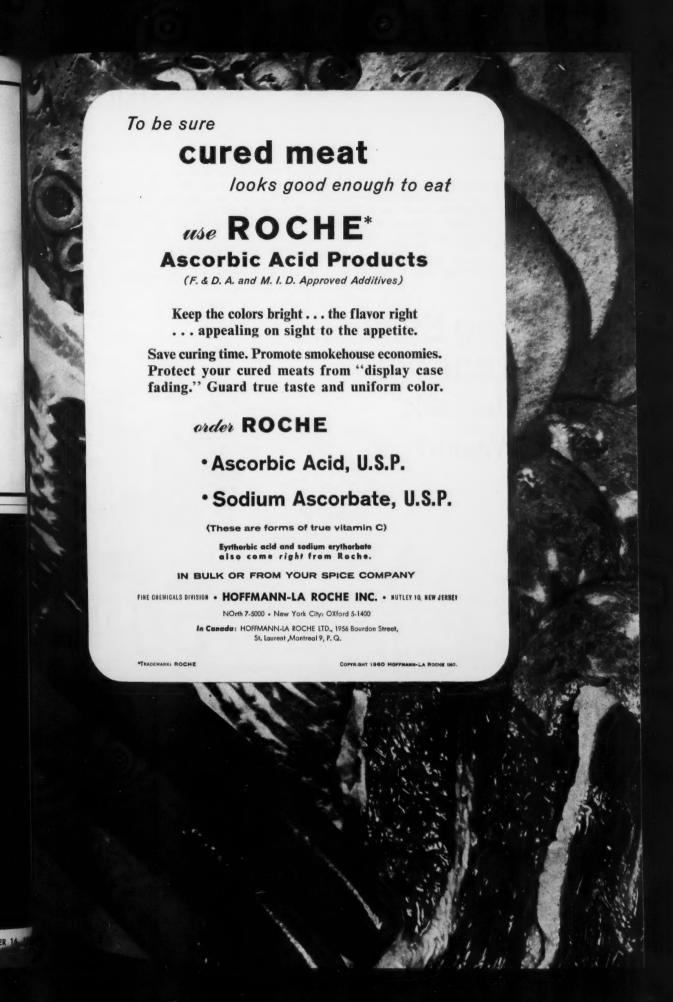
SALUTING OUR MANY OLD FRIENDS

B. N. S. INTERNATIONAL SALES CORPORATION 52 BROADWAY, N. Y. C. WH 3-1366

WORLD WIDE SUPPLIERS OF
MEAT AND ANIMAL BY-PRODUCTS
for over half a century

WORLD-WIDE DISTRIBUTORS OF BAUER BRAND CANNED MEATS







If you ever wore knickers, or spun wooden tops, or cheered for Babe Ruth . . . you probably did!

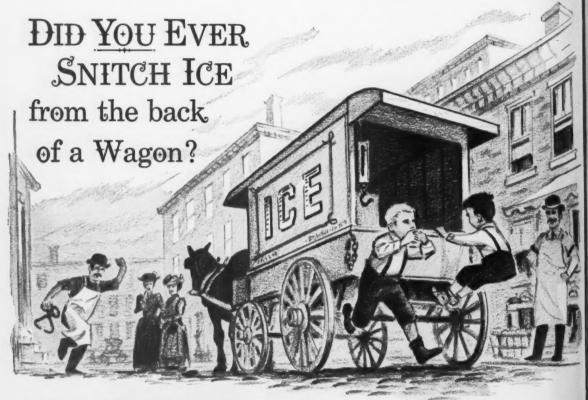
Even then, Frick could look back upon a proud past. The past included pioneering in the perfection of refrigeration systems. The advent of ice-making equipment. And always a guarantee that the equipment would work . . . and keep working.

But a good reputation is a continuing thing. And we intend to keep ours good—by con-

tinually improving both our products and our services.

From Frick you can expect changes in concept and design that will be as revolutionary as the first mechanical refrigeration systems were in their day. And advanced refrigeration equipment produced in Frick's progressive future will carry the same unqualified guarantee that is always a part of Frick equipment,

FRICK COMPANY, Waynesboro, Pennsylvania





another FRICK meat packing installation

Varied refrigeration demands for the Colonial Provision Company in Boston, Mass., are met by a complete custom-engineered Frick refrigeration system. Heavy duty industrial compressors and more than 1½ miles of Frick Prestfin pipe are required to provide dependable refrigeration day after day.

FRICK COMPANY, Waynesboro, Pennsylvania FRICK OF CANADA, Ltd., 2085 City Councillors St., Montreal, Quebec.

PROTEIN PROFITS

80

r-

t.

ia

tion

by a ation and are ation

ania

ER 16, 196

Upgrading an inedible by-product into edible protein is good business—it's protein profit. That's why meat packers today are modernizing their rendering with Sharples Trim-R® Centrifuges.

This Sharples system uses high centrifugal forces to separate edible protein from fat at only a few degrees above normal animal body temperature. The result: an entirely new source of defatted protein for use in food products. Also, the quality of the lard produced is higher... and the production costs are substantially lower than those of traditional hand-trimming and rendering methods!

Sharples brings the full benefits of modern centrifuging to food processors throughout the world. For more technical data on Sharples low-temperature rendering and other advanced techniques, contact the Sharples representative nearest you. The Sharples Corporation, 2300 Westmoreland Street, Philadelphia 40, Pa.



Sell <u>3</u> markets with <u>1</u> package



CRYOVAC

KEEP GROUND BEEF FRESH 7 DAYS

... with CRYOVAC casings!

For the fullest profits: fabricate your beef trimmings, pack them in CRYOVAC casings and capture three rich markets. Coarse ground or fine ground, your beef trimmings sell better when they're in CRYOVAC casings. And you profit in time saved, elimination of shrink and trim loss, too. CRYOVAC casings will keep ground beef fresh for 7 days. Actual shelf life depends on beef used, processing and handling conditions. A shelf life of 10 days is not unusual for many packers. You just grind, stuff and seal with CRYOVAC casings - no expensive equipment involved. Start servicing three very profitable markets today:

SFII

ings. They can buy, stock and store -know they always have ample rushes.

beef in 10 or 15 lb, CRYOVAC cas- beef. The CRYOVAC casings permit inventorying against rushes, guarantee uniform quality and fresh-"fresh" ground beef for week-end ness, eliminate in-store grinding.

fine-ground, ready-to-use ground fine-ground, ready-to-sell ground coarse-ground beef to be mixed with store trimmings quickly and easily - then fine ground. Uniformity guaranteed because store operator knows what he's getting, adds fat to obtain ratio he wants.

> If you own a grinder, you can now make 20% extra margin on your beef trimmings. Talk to your CRYOVAC salesman today. No obligation — but excellent opportunity!



W. R. GRACE & CO. CRYOVAC DIVISION CAMBRIDGE 40, MASS.

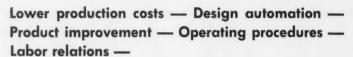
ATIONAL PROVISONER, SEPTEMBER 16, 1961

Our experience will be profitable . . .

... to you!

R. J. Gunderson President





Complete facilities for advising, designing plant layouts and assisting on all phases of your food operation.

the PROFIT IMPROVEMENT program

I Business
ngineering Corp.

5815 Braewick Rd.

Phone LI-6-4881

Indianapolis, Indiana



Specialists in sausage and smoked meats since 1883

OSCAR MAYER & CO., GENERAL OFFICES, CHICAGO, ILL



SPICE IS SPICE BUT





makes seasoning a science

The ability to create and produce a seasoning to meet your exact needs, plus the assurance that it is in compliance with Food Additive Laws—IS A SCIENCE AT STANGE.

The ability and versatility to produce seasonings such as Soluble, Liquid, 50-A Microground® and Ground for all types of finished products IS A SCIENCE AT STANGE.

The technical skill to control the flavor potency of each and every shipment to precise specifications—IS A SCIENCE AT STANGE.

The talent to create . . . the skill to produce . . . and the flexibility to fit your needs—IS THE MOTTO AT STANGE.

WM. J. STANGE CO., Chicago 12, III. Paterson 4, N. J.—Oakland 21, Calif. Canada: Stange-Pemberton, Ltd., Toronto, Ont. Mexico: Stange-Pesa, S. A., Mexico City

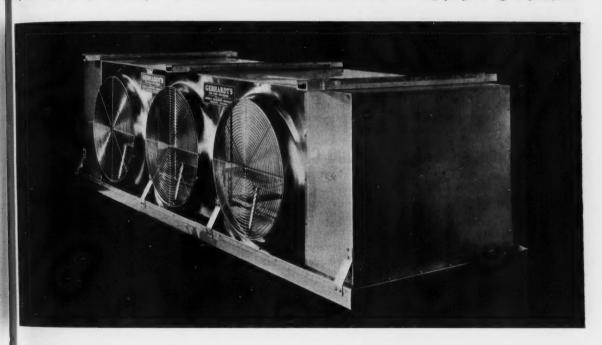
50-A Microground Spice® NDGA Antioxidant® Ground Spice
Cream of Spice Soluble Seasoning®
Peacock Brand Certified Food Color®



SAVE 4% OF FAL SHRINK

BLAST CHILL BEEF LIVERS IN MINUTES

NO SHRINK with GEBHARDT M.F. UNITS



With **Gebhardt** M.F. units offal can be boxed on the killing floor and blast chilled with almost no shrink

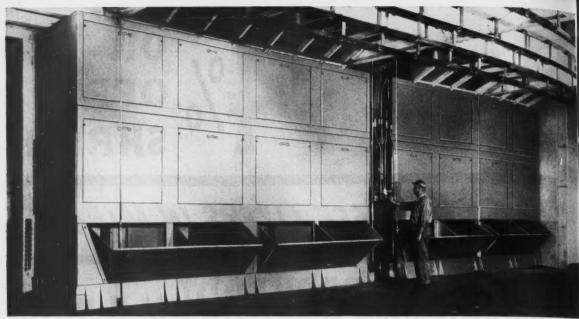


GEBHARDT'S CONTROLLED REFRIGERATION SYSTEMS

Manufactured by Advanced Engineering Corp.

3625 WEST ELM STREET . MILWAUKEE 9, WISCONSIN

TELEPHONE: FLAGSTONE 2-2800



Quinton Holland, Goldring chief engineer at control panel, CONTRACTOR: Jennings Refrigeration, Inc., Los Angeles,

KRACK BUILDS ONE OF

world's largest unit coolers!

SHIPS 6 WEEKS AFTER ORDER! Custom-made unit has 110,000 CFM CAPACITY!

When the Goldring Packing Co., fast growing Los Angeles meat processing concern, built a new lamb chilling room they were faced with a refrigeration problem—to secure equipment with enough cooling capacity to hold a 50 x 120 ft. room at a constant 34°F. Ceiling mounted units were out, because of lack of clearance between the conveyor system and ceiling.

A large custom floor unit was the answer and through Pacific Metals Co., western KRACK distributors, the order was placed with Refrigeration Appliances. The completed unit measures 37' x 12' x 5' and was shipped just six weeks after the order was received. The unit is built in two sections, each delivering 55,000 cfm. Automatic defrost is alternated every 24 hours.

Whatever your refrigeration problems are, you can depend on KRACK—for units that deliver SAFETY-MARGIN RATING—for QUICK DELIVERY on standard and custom units.



Unit required two trucks for shipping. Here one-half of unit leaves Refrigeration Appliances plant at Chicago.



Opening in wall of new addition at Goldring Packing Co., Los Angeles permits entry of each half of the huge Krack refrigeration units.



Manufacturers of Freon or Ammonia, Recirculated, Flooded or Direct Expansion Heat Transfer Equipment

MAIL	
COUPON	
FOR	
INSTALLATION	
STORY &	
"BL" BULLETIN	

REFRIGERATION APPLIANCE			
909 W. Lake St., Chicago	7, 111		E
		2	
Firm		1,30	3/200
Street			

THE NATIONAL

PROVISIONER

September 16, 1961

VOLUME 145, NO. 12

Time For A 'Shot'

Many American meat packers are gathered in Chicago this weekend at a time when the morale of industry management appears to be at about the lowest point in a number of years. There is general realization that 1960-61 results for a great many firms in the meat industry can be described charitably only as "mediocre to poor."

Probably one of the most frustrating aspects of the industry's situation is that certain factors which always have been considered as being favorable to packers—large supplies of livestock, diminishing seasonality in livestock receipts, relatively good consumer purchasing power and high esteem for the industry's products (as expressed in strong demand)—are present today. "In spite of these advantages," one packer said recently, "we still can't make a buck."

We doubt strongly whether industry members can be extricated from their dilemma by any collective action they might take at any meeting. We do feel some hope that individual packers, by listening and participating conscientiously at the American Meat Institute convention, and by thinking, can find some contribution to their salvation.

Somewhere among the "patterns for progress" to be presented at the meeting there must be ideas which packers can employ to improve their profits. Perhaps some will find them at the accounting session; others at meetings dealing with sales and analyses of consumer attitudes and desires. The basic discussions of economics and the industry's future may provide charts by which packers may aim to make tomorrow—if not today—a better time.

A thoughtful walk through the exhibit hall may suggest how the expenditure of a little capital may pay big dividends in lowered costs and expanded sales.

Perhaps the convention may even have some therapeutic value for a few packers in that they may find that while their lot is sad, that of others may be even sadder. We do not recommend indulgence in this type of narcotic, however, but suggest rather that the convention serve as a stimulant to do a better job and make more money.

News and Views

Whether Protests about the proposed rescission of the addedmoisture ham rule will have the desired effect "remains to be seen," but each packer concerned about the proposal should register his objection by October 6 with the Meat Inspection Division, U. S. Department of Agriculture, the American Meat Institute emphasized in announcing that it plans to file a protest. Said AMI president Homer R. Davison: "In this protest it will be pointed out that the evidence shows the modern moist ham to be the preference of a substantial segment of the public and that the effect of the regulation will be to determine by government edict that consumers shall not be permitted to obtain it from federally inspected meat packers. Government prohibition of a preferred pork product is expected to affect adversely not only the federally inspected meat packer but also the livestock producer, whose market will be narrowed by a partial shutting off of the supply of modern hams.

"Whether a protest of this kind will do any good remains to be seen. However, it is a procedural step which the industry cannot afford to overlook. In the absence of substantial protest from the industry, the Department might be expected to infer that the proposal is not objectionable. It is, therefore, important that every individual meat packer who is concerned about the proposed ruling register his objection."

Davison suggested that individual packers might develop the following points in their protests: "1) Consumer preferences. Description of experience since January 1, 1961, might be particularly helpful. 2) Retention of nutritive values in the modern ham. 3) Effect of the proposed regulation on livestock producers. 4) Effect on competition in the meat packing industry. 5) Effect on the federal meat inspection program. 6) Price trends under the regulation permitting 10 per cent added moisture."

Secretary Freeman's proposed return to the old smoked [Continued on page 58]

In The Face of a challenge by Armour and Company, the Federal Trade Commission has backed down in its attempt to require the Chicago meat packer to file a voluminous special report on distribution practices under Section 6 of the FTC Act. "Having reconsidered its action," the Commission has vacated and rescinded its May 11 order directing Armour to file the report, the FTC notified the company this week. As reported in the Provisioner of August 19, Armour challenged the agency on jurisdictional and other grounds in a suit commenced in U. S. District Court for the District of Columbia. By its latest action, the FTC has avoided a court test of what power, if any, it acquired over meat packers under the 1958 amendments to the FTC and Packers and Stockyards Acts.

The Tennessee Independent Meat Packers Association has called a special meeting for Saturday, September 23, in Nashville to give all packers in the state an opportunity to express their views on proposed new regulations under the Tennessee Slaughterhouse Act and the Tennessee Food, Drug and Cosmetic Act. The meeting will begin at 12 noon at the Noel Hotel. Lunch will be served. Association president D. G. (Doug) Odom, jr., of Odom Sausage Co., Inc., Madison, said that Eugene H. Holeman, director of the division of foods, drugs and dairies, Tennessee Department of Agriculture, has asked the TIMPA board to meet with him and discuss the feasibility of the proposals. At the September 23 meeting the board wants to get a view of what packers like and dislike.

Seven Meat packing companies, three national food store chains and two lamb dealers were charged with violations of

[Continued on page 64]

NEW evaporating technique utilizes mechanically-generated heat and vacuum to dry blood at low temperatures, assuring maximum solubility for the product and virtually no protein coagulation. Designed for spray-drying of milk, the system has been adopted by a major river packer for manufacturing spray-dried blood.

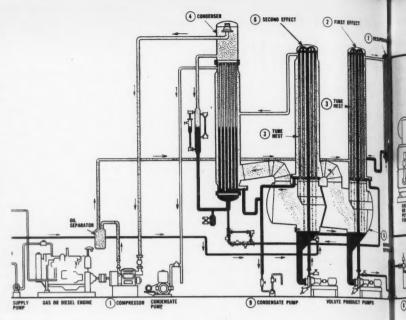
At a volume sufficient to warrant the installation (a daily kill of about 1,000 head of cattle or 4,000 hogs), the system will materially reduce the cost of drying blood since it is a heat-balanced technique that is fully instrument-monitored in the

course of its operation.

Besides being available for conventional end markets, such as animal feed supplements, the spraydried blood also can be used in other markets, such as leather processing. It is claimed that the value of the end product is increased threefold, even for conventional outlets, since there is no heat breakdown of the protein components.

In the system, blood intended for drying is treated first to remove the fibrinogen. This may be done by pumping through fine mesh screens or subjecting the liquid to reduction machines that break down the fibrinogen to a fine micron size (the size recommended is about 50).

The treated blood then is ready to be pumped into the low-temperature drying system developed by Mojonnier Bros. Co., Chicago. The technique uses a refrigeration compressor to supply mechanical heat by compressing ammonia vapors.



Low-Temperature System C

The ammonia vapors recirculate constantly, providing a heat transfer medium. The system works as a heat pump.

Component parts of the Lo-Temp Evaporator (R) system are the compressor, condenser, first and second effect chambers (evaporators) and a desuperheater.

The system feeds the blood on the backward flow, introducing it first to the second effect and then to the first effect chambers. The compressed gas enters the setup in the first effect tube nest. The compressed gas first passes through the desuperheater to remove any superheat. This assures a constant heat value and prevents any heat downgrading of the liquid blood.

tio

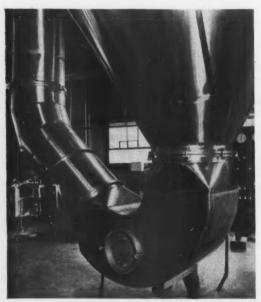
The ammonia vapor is introduced into the first effect tube nest (2) which, along with the second effect tube nest (6), is under a 29-1/2-in vacuum (see schematic diagram above for explanation of numbers). At the 1,000-lb.-per-hour dried blood rating, a vacuum pump powered by a 7-1/2-hp. motor is required by the system.

The liquid blood is pumped through the tube nest (3) of the first effect evaporator. This blood, which already has been concentrated to about 25 per cent solids in the second effect tube nest (6), is further concentrated to 30 per cent solids. From 100 lbs. of raw blood introduced, about 50 lbs. of 30 per cent concentrate are produced.

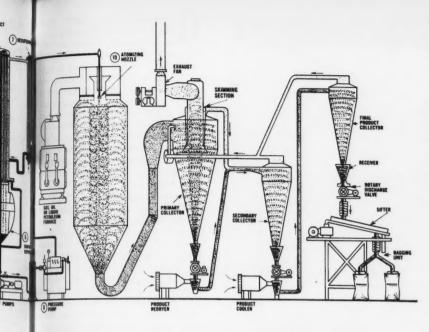
The ammonia gases are condensed in the heat transferring process and passed back to the condenser (4).

The blood, which is pumped up to the first effect tube nest, flows downward to the vapor separator (5). Vaporization of moisture in the first effect chamber takes place at 80° F.

The vapors from the first effect chamber (2) travel from the vapor



DRYING chamber of low-temperature evaporator spray unit for blood drying is shown. One advantage of system is that no boiler is required. Component parts include compressor, condenser and first and second effect evaporator chambers.



em Cuts Cost of Drying Blood

separator (5) to the second effect tube nest where further evaporation of the moisture takes place at

com-

in the

com-

super-

nt heat

oduced

est (2)

1/2-in. iagram nbers). dried powis reumped ne first which ted to P Securther solids. intror cent densed ss and (4). up to

flows

arator

in the

ace at

effect

vapor

gree of solubility of the end dried blood is desired. The blood drying cycle could be completed with a

> PICTURE shows bottom of vapor chamber in blood drying unit used new evaporating technique. Low-temperature technique features in-place cleaning.

higher preconcentration if an insoluble dried blood were desired, according to V. H. Ross of the Mojonnier engineering department.

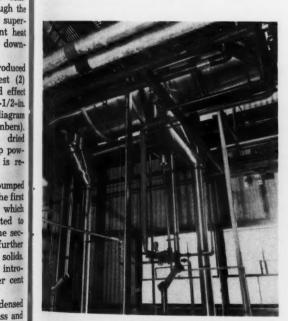
By varying the time-temperature factors, such as rate of flow through the evaporator, temperature of the ammonia and/or the vacuum on the system, the raw blood can be dried with this system to contain any desired degree of solubility. While some of the nutrient value will be lost by the slightly higher temperatures required, this end product would still be superior to conventional dried blood and would be processed in an instrument-monitored continuous system, Ross says.

The vapor freed in the second effect chamber (6) flows from the vapor separator (5) to the condenser. Since ammonia has a low boiling point, about 60° F. in this closed system, the heat in the vapor is sufficient to vaporize the ammonia to a gas, which travels back to the compressor where it is recompressed and again begins its heat transferring functions.

The moisture vapors are condensed in the condenser and, along with the freed water from the first effect, are discharged through the condensate pump (9).

When the blood is to be spraydried (Mojonnier engineers recommend this procedure because of the greater value and market potential that a spray-dried product possesses), the concentrated blood passes through a filter and then into a pressure pump (8) that forces it through the atomizing nozzle (10)

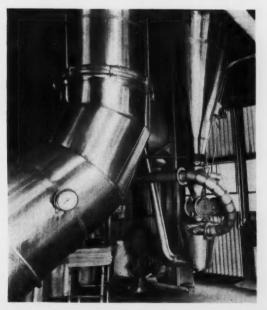
[Continued on page 62]



at a temperature of 60° F.

The blood, after flowing from the first effect chamber (2), is concentrated to 30 per cent with 50 per cent of its moisture removed. This level of evaporation takes place when the blood subsequently is to be spray-dried and when a high de-

SECONDARY collector of evaporator spray dryer for blood drying is depicted. A major advantage of system is that it requires no water or steam.



Factors in Design of a Plant's Departments, Refrigeration Units

By R. STARR PARKER

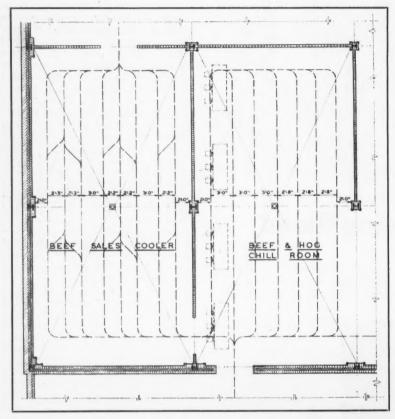


FIGURE 1: Floor plan showing measurements of sales cooler and chill room.

BECAUSE hog and cattle slaughtering and dressing areas have become more or less standardized, except for recent improvements in humane hog slaughter and new hoisting, bleeding and scalding methods, our discussion of detailed department designs in small meat plant construction will start with hog and beef chill rooms and beef sales coolers.

Figure 1 (floor plan) and Figure 2 (cross sections) give the principal measurements of the chill room and sales cooler.

an

cle

ex

ple

gu

cap

Cou

imp

roo

Jan

title

chil

S

Butcher hogs can be spaced 10 in apart in the chill room and sides of beef are spaced on 12 in centers in both the chill room and sales cooler. With a properly-designed refrigeration installation, such as the one shown, 32-in. spacing is desirable for hog chill room rails, whereas the minimum spacing for beef chill rails is 36 in., center to center.

Experience and numerous tests have shown that uniform room temperatures and minimum product shrink in chill rooms and beef sales coolers depend on the distance between the top of the rails and the ceiling of these rooms, as well as the design of the refrigeration equipment installed.

This distance should be at least 60 in. to allow space for proper air distribution and to provide sufficient head room above the rail supports for the refrigeration equipment and equipment drain lines.

There are several different types of equipment for refrigerating carcass chill rooms: floor-mounted brine spray units; floor- or ceiling-mounted liquid spray units, such as Niagara "No Frost," and overhead

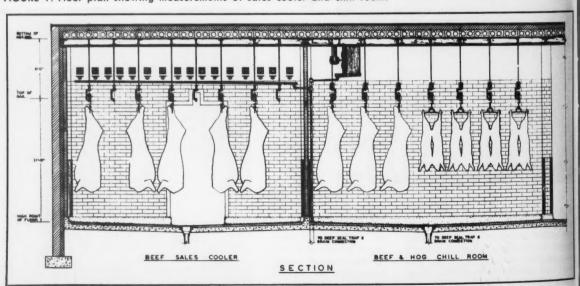


FIGURE 2: Cross-sectional view of beef sales cooler and hog and beef chill room gives principal measurements.

This is the last in a series of three articles on modern layout and design ideas for small meat packing plant construction by R. Starr Parker, head of the firm of Starr Parker Associates, Atlanta, Ga., consultants in design and engineering for the meat packing industry. Previous articles dealing with the design and expansion of a small packing plant appeared in the NP of August 19 and September 2, 1961.

cattle

g areas

or less

ent im-

slaugh-

ng and

sion of

n small

ll start

ms and

Figure

rincipal

om and d 10 in.

d sides

centers d sales

esigned

as the

desir-

where-

or beef

enter.

s tests

m tem-

product

ef sales

ice be-

and the

l as the

equip-

at least

per air

suffi-

il sup-

equip-

t types

ng car-

ounted

ceiling-

such as

rerhead

es.

dry coil fan-type refrigeration units. Overhead dry coil fan-type units of the type shown in Figure 3 at right are being used more and more in both hog and beef chill rooms. This photograph depicts the 2,200-capacity hog chill room at Crawford County Packing Co., Denison, Ia. (which was described in the June 21, 1958, issue of The NATIONAL PROVISIONER).

The past 10 years have seen many improvements in refrigeration equipment and controls for carcass chill rooms. The NATIONAL PROVISIONER of January 22, 1949, in an article entitled "Hormel's New Air Diffusion Technique in Coolers," highlighted a major departure from past carcass chilling practices.

Subsequently, at the golden anniversary meeting of the American Meat Institute in Chicago in 1955, D. D. Wile, vice president and chief

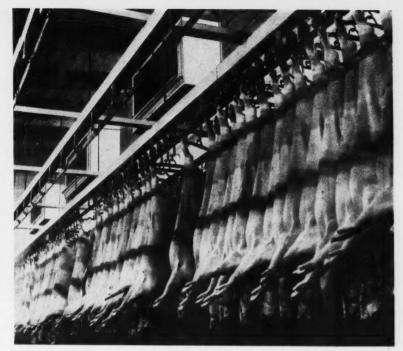


FIGURE 3: Overhead dry coil fan-type refrigeration units are popular today.

engineer, Recold Corp., Los Angeles, reported on his company's studies and research involving the relative merits of brine spray and dry coils.

At a refrigeration and meat packing conference held in Seattle in 1959, W. C. Matthews, Armour and Company, Chicago, presented a paper on "Liquid Ammonia Recirculation Application," and Roland Retrum, The Rath Packing Company, Waterloo, Ia., discussed "Beef Carcass Chilling and Holding."

. Most recently, the NP of April 22, 1961, contained a story about the 5,000-hog chill room in Wilson & Co., Inc.'s Cedar Rapids, Ia., plant, which uses overhead dry coil units.

Dry coil evaporator units for carcass chill rooms will have a capacity of not less than one ton per 25 hogs (each 160 lbs. dressed weight) or equivalent weight in cattle based on a 10° temperature difference. With a 15° evaporator temperature difference, the compressor capacity also should be approximately one ton per two tons dressed weight of carcass going into the chill room.

The chill room dry bulb temperature should be held below 35° F. during peak loading periods and should never fall below 30° F. A properly-designed system will maintain these temperature conditions.

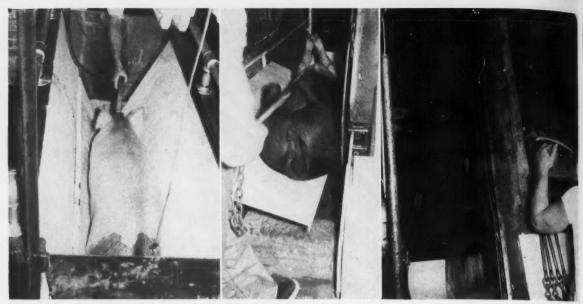
In order to hold cooler shrink to a minimum, it is important that the difference between room air and coil temperatures be reduced as the load decreases. This is best accomplished by inserting a modulating back pressure control valve, actuated by a room air thermostat, in the suction line at the evaporator. This will raise the pressure on the evaporators as the load decreases.

[Continued on page 70]



FIGURE 4: Fin coils are well adapted to use in beef holding and sales coolers.

MATIONAL PROVISIONER, SEPTEMBER 16, 1961



LEFT: When the hog is in the restrainer, the floor drops down leaving the animal wedged between the sides and easy to stun. CENTER: The stunned hog is stopped in its

slide out of the restrainer by the hoist frame. The feet are upright, making it easy to attach the shackle. RIGHT: Shackled animal moves upward to the sticking station.

Small Maryland Firm Meets Humane Challenge

MALL packer adaptability is shown in the hog dressing operations of Frederick County Products, Inc., Frederick, Md. With the dressing of about 250 cattle per week as its major activity, and selling carcass meats principally to wholesalers in Baltimore and Washington, this full-line packinghouse found that it had to acquire approved humane slaughtering facilities for all species to hold its outlets, according to Warner "Mike" Brittain, vice president. While the federally inspected firm did not sell to any government agency, some of its customers did, making humane certification necessary.

The basic hurdle confronting plant management, headed by 86year-old Daniel T. Dutrow, president, was how to get the most out of the hog dressing operation. Since the firm slaughters only about 150 hogs per week-primarily to meet its own sausage and smoked meat requirements—the limitations imposed on acquisition of humane slaughtering equipment were two-fold. First, the cost had to be nominal. Second, because of the speedup required by the electrical stunning technique which the firm chose, the hog dressing operation had to be organized for rapid putthrough of the carcasses.

The problem of equipment selection and plant modification was solved with the aid of the Cincinnati Butchers' Supply Co. The second problem, that of work flow, was solved by the ingenuity and versatility of the staff, according to vice president Brittain.

Hog procurement is organized to provide the needed animals for Wednesday morning slaughter and dressing. The hog dressing line on that day is manned by 17 of the firm's 36 employes who perform at a rate of approximately 50 head per

JOHN CARTER, plant superintendent, and veteran Daniel T. Dutrow, president, scan the blueprints of recent modifications at the company plant.

hour. The shackler normally works as a truck driver, the sticker is the sausage foreman, while Brittain, a vice president concerned with sales, operates the restrainer and the stunner. By regrouping the work, the animals are stunned and dispatched within 7 seconds, reports John Carter, plant superintendent at the Maryland packinghouse.

Wednesday was selected for hog slaughter because the largest number of hogs arrive at the firm's livestock pens and at local markets on the first two days of the week. Moreover, the carcasses can be cut and shipped on Thursday to supply the weekend selling requirements of retail customers.

After surveying the plant it was decided to locate the stunning device in the shackling area; this space could be used because there was no longer any need to pen a lot of hogs. A Boss cradle type restrainer was selected, which requires floor space

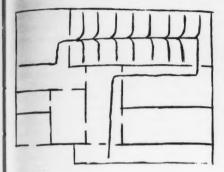
K

ha

of only 7.5 ft. x 4 ft.

A short feed-in chute that is slightly longer than a hog was built within the shackling pen. One operator drives a single hog from the livestock pens that adjoin the building into this chute and closes a solid gate behind the animal. The short chute is similar in design to the chute of the Boss restrainer. By

tracking problems?



RIGHT:

le

works

is the ain, a sales, stun-

k, the atched a Caret the or hog nums liveets on week.

be cut

supply

ements

it was

ig de-

space

was no

f hogs.

er was

space

hat is s built

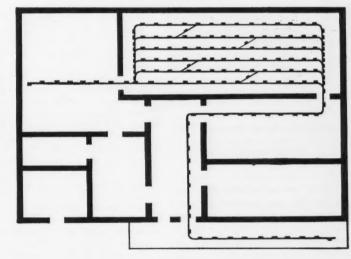
operam the

builda solid short

to the er. By







A Texas firm sent Koch a rough sketch showing its plant tracking problems. Koch engineers rushed a complete track layout showing the exact location of each hanger and every switch. All details were planned to improve efficiency and increase capacity. And this Koch service cost absolutely nothing. You can do the same.

Koch engineers will analyze your tracking problem and submit a finished, engineered layout for your approval. All Koch tracking is shipped numbered, drilled, with all switches,

hangers, trolleys, screws, bolts and nuts, ready to install.

Koch keeps hundreds of different trolleys in stock ready for instant shipment. Be sure to call on Koch for the trolleys to go with the tracking.

Let Koch engineering solve your tracking problems.

Just send a rough sketch showing:

- General floor plan with information about your size and type operation.
- 2. Inside dimensions of rooms.
- 3. Thickness of walls and height of ceiling.
- 4. Exact location and width of all openings.
- 5. Approximate location and length of each arm of track.
- Type of overhead structure from which track will be suspended.

Put KOCH's years of experience in track system planning and engineering to work for you.

Write for New Koch Catalog 179 Today!

Liberal time payment and equipment rental plans

Koch Supplies Inc.

1411 West 29 St., Kansas City 8, Mo., U. S. A./ PLaza 3-2150 / TWX: KC 225 / CABLES: KOCHEQUIP KANSASCITY

handling one hog at a time, the drover is able to keep the animal moving into the restrainer with minimum effort. Care was taken to emphasize safe handling of the hogs in designing the layout.

When the hog enters the restrainer, the unit's back gate is closed. The second operator then activates the air-operated drop-down floor so that the hog's weight locks the animal firmly in place between the V-shaped sides. The hog is not stopped in motion; it just drops into place, remarks Carter.

The restrainer operator then places the Elther Boss electrical stunner on the hog's head just above the eyes. The height of the restrainer wall provides the operator with an easy reach for this task.

The air-operated side throwout is then triggered and as this side moves through about a 100-deg. angle to come to rest slightly above the floor, the limp hog follows this movement.

The restrainer was placed carefully so that the hog hoist frame forms a bumper that prevents the hog from rolling off the restrainer side. The result is that the limp hog comes to rest on the restrainer side with its feet in the air, ready for shackling. There is no need to pull or tussle a hog into position before the shackle can be attached.

The third man in the crew shackles the animal and engages the shackle on the upright hoist which carries the hog to the sticker.

To fit the slanting hog hoist into the area, and to make it more convenient for the shackler to work, part of the base of the unit was cut away. Since this feature originally was designed to provide the live animal shackler with more engagement length, there was no need for it in handling an unconscious hog dumped each time in the same spot.

The balance of the operation is carried out in a conventional manner with the following operators (their regular jobs appear in parentheses): dropper (utility man); scaler (tankhouse operator); benchman (beef kill); benchman (beef kill); gambreller (beef kill); singer (janitor); shaver and cleaner (pickle cellar); head dropper (beef kill); gutter (beef kill); splitter (beef kill); gutter (beef kill); pluckman place heads (beef kill); pluckman (beef kill), and gut puller (hide cellar).

The crew is assembled for the hog dressing operation and upon completion of the job the members return to their normal assignments. With this concentration of effort, the firm is able to achieve some of the advantages of specialization and, most important, to dress quickly the electrically-stunned hogs. Apart from the fact that the duration of stunning is relatively short, it is essential to bleed the stunned hogs promptly. There is no waste motion of employes moving about and the hogs are dressed in a straight flow pattern.

The firm has also revamped its beef dressing facilities. The pen was narrowed to hold one animal and was equipped with spot lights, set at top and bottom and guarded, and the stunner was finished with a Koch Cash X pistol. This has been found to be an excellent beef stunning technique, comments Carter. The animal is momentarily blinded with the flood lights in the stunning box which provides the stunner with a quiet animal. The animal usually holds its head upright, making it easier for the stunner to place the captive bolt pistol for maximum effect and minimum damage.

When the firm completed plant modifications and secured MID listing as a humane operator, advertisements were placed in local newspapers announcing this fact. Management reasoned that there was no point in spending \$10,000 to bring the plant in compliance with a law actively supported by public opinion without making a positive effort to gain the good will of the community and the company's customers, comments Dutrow.

The investment was made solely in the interest of compliance since the smallness of the kill will not permit the recapture of the cost through economies.

Officers in addition to Dutrow and Brittain include W. T. Delaplaine, secretary, and F. Leo Smith, treasurer. Dutrow joined the company in 1923 and reorganized it in 1927 under its present corporate name.

Besides the two metropolitan areas the firm sells its meat and processed products in parts of West Virginia and Virginia.

UPWA Says It Will Seek 'TAP' in Other Contracts

The United Packinghouse, Food and Allied Workers, AFL-CIO, believes that the principle of "technological adjustment pay," as recently negotiated with Armour and Company, should be adopted by other meat packing firms and will seek to have it incorporated in the UPWA agreements now open, Ralph Helstein, president of the union, said this week.

"As expressed in the collective bargaining program formulated by our organization," he continued, "the UPWA believes that the shorter work week is the best way to make unnecessary the widespread technological displacement of employes. This is true not only for our industry, but for the country as a whole.

"We were unable, however, to effectuate this needed reduction in the work week in our discussions with Armour. Nevertheless, the principle of technological adjustment pay which was evolved in these negotiations makes a substantial contribution toward absorbing the shock to individual employes and their communities caused by plant shutdowns and technological unemployment.

"It is to be hoped that other employers will be equally prepared to accept management's continuing responsibilities to long-service employes caught in the wheels of this new revolution in technology."



LOCATED approximately an hour's run from the two metropolitan centers of Baltimore and Washington, the plant ships meat products to both these markets.

Ask your Cudahy

plant listrtise-

Manas no bring

a law pinion ort to unity

solely since

w and blaine,

treasany in 7 unolitan t and West

ek

Food O, beechnoecently Com-

other 1 seek UPWA

Hel-

n, said

lective

ted by

short-

way to

espread of em-

for our

y as a

, to ef-

tion in ussions are prinistment ese neal coning the es and y plant unem-

er emared to

ing re-

e em-

of this

y."

Be sure and use

CUDAHY

NATURAL CASINGS

for every

SAUSAGE NEED

A variety of

79

DIFFERENT CASINGS

Cudahy produces 79 different kinds of beef, pork and sheep casings. You're sure to find the right casing for every sausage you make.

Every Cudahy casing is double tested — first for strength — then for uniform size.

Cudahy Natural Casings allow the smoke to penetrate deeply, seal in the wonderful juicy flavor and keep your product at peak of quality goodness.

Welcome to the Cudahy's Hospitality Suite 2155-56-58W Palmer House American Meat Institute Meeting

THE CUDAHY PACKING COMPANY

OMAHA, NEBRASKA

Casing man how new

KEYNETS can give your fresh, smoked

and dry sausage new "eye appeal"

and "old-fashioned" taste appeal.

NIMPA Meeting to Hear 'How' of Quality Control

How a quality control program can be achieved by the average, rela-

tively small independent meat
packer will be
discussed by Dr.
Arnold Epstein
during the regional meeting of
the central division, National
Independent
Meat Packers
Association,
scheduled for



DR. EPSTEIN

Thursday and Friday, October 12-13, at the Sheraton Cleveland Hotel, Cleveland.

Dr. Epstein, who is director of research and quality control for The Sucher Packing Co., Dayton, O., will describe tests and analyses used in the Sucher plant and will tell how analysis of product formulation can help the sausage department in solving some of its production problems.

Dr. Epstein holds the Ph.D. degree in food science and a master's degree in food technology from Rutgers University and a bachelor's degree in food technology from the University of Miami. He was a member of the "faculty" of the 1960 NIMPA Meat Science Institute at Rutgers. He is the author of a number of technical publications and was honored in 1958 by the Florasmyth Fellowship Award of the Institute of Food Technologists.

Other speakers at the Cleveland meeting will cover such topics as executive personnel recruitment and training, costs and accounting, sales and advertising and operational auditing. Officials of the U.S. Department of Agriculture will be on hand for consultation on problems concerned with the various aspects of meat inspection and federal grading and will also answer questions on the Packers and Stockyards Act.

On the day before the opening of the regional meeting, a "sausage makers' clinic" will be conducted by W. A. Clithero, industry representative of International Business Machines Corp., and Emerson D. (Mike) Moran, industry consultant on sausage. The Wednesday, October 11, clinic will be at the IBM data processing center in Cleveland. A similar clinic has been scheduled for Atlanta, Ga., on Wednesday, November 2, the day before the two-day regional meeting of the independent packer association's southern division which will be held in that city on November 3 and 4.

Meat Board Challenges Adverse Pork Statement

An adverse statement involving pork in an article on "18 Ways to Cut Your Food Bill" in the September, 1961, issue of Coronet Magazine has drawn an immediate challenge from the National Live Stock and Meat Board, Chicago.

The national magazine offers the following advice in a section of the article: "Avoid heavy use of bacon, especially in summer when all pork products are expensive. But many nutritionists count bacon as fat, not a protein food."

This advice is dead wrong on every count, according to the Meat Board. Backing its rebuttal with U.S. government figures on retail meat prices and supplies, the Board points out that bacon is not a high-cost food item and that "all pork products" are not expensive in the summer or any other time. Moreover, based on the latest food composition tables, bacon definitely is not regarded as fat.

Pork prices, like those of any other products, are related to the supply situation, observes Carl F. Neumann, secretary-general manager of the organization.

"In recent years, there has been a smoothing out of the peaks and valleys of hog marketings and pork production," he notes. "While less pork is produced in the summer months, the difference between the summer season and other periods of the year is not drastic enough to cause major fluctuations in prices. This is especially true in regard to cured pork items and bacon."

Neumann says that about 600,000,000 more lbs. of pork now are produced in the April through September period than were being produced in that period five years ago. This almost equals the increase in yearly pork production compared with five years ago and dramatically indicates the evening-out process that has been occurring. A slight increase in pork production in the spring and summer months also is anticipated for 1962, he adds. This will be on the heels of what could be heavy output this winter.

Regarding the price of pork products in the summer months, Neumann says that the average retail price of sliced bacon in the June-August period of recent years amounted to only 3¢ more per lb. than the yearly average. The price of whole hams has shown hardly any month-to-month fluctuation and the price in summer months actually has been 2 or 3¢ less per lb. than in some

other months of the year. The price for pork chops in the summer months also has not been more than 3¢ per lb. above the average for the year.

"Referring to bacon as fat, as the article in Coronet does, is completely ridiculous since a serving of three slices of cooked bacon totals 102 calories, which is only one-thirtieth of an average man's daily required calorie intake," Neumann emphasizes. "Insofar as protein is concerned, three slices of bacon will provide five grams of protein, which is more than twice as much protein as could be obtained either from a serving of cereal or a slice of bread."

Michigan State Conducts Research on Meat Curing

deli

terr

may

or i

not

tim

pla

see

nee

the

you

wo

a b

che

cel

ing

un

fu

all

fil

is

cl

aı

sl

N

Research studies to determine if the flavor of ham and other cured meats can be improved by using different levels of sugar and salt in curing are being conducted at Michigan State University, East Lansing, under the direction of Professor A. M. Pearson of the school's meat laboratory, it has been announced.

A grant-in-aid for the project is being provided by Sugar Research Foundation, Inc., a non-profit organization, which is supported by the sugar industry in the United States and other countries.

Michigan State scientists will conduct taste panel studies to discover the best-liked combination of salt and sugar used in curing meats.

Twenty-five research projectsstudies in food technology and sucrochemistry—will be supported in this country and abroad by the Sugar Research Foundation during the coming year.

(A. M. Pearson is the author of "What's New in Research?" which is a monthly feature in The NATIONAL PROVISIONER.)

Will Advise Freeman

Fred V. Heinkel, president of the Missouri Farmers Association, has been appointed by Secretary of Agriculture Orville L. Freeman as chairman of a 32-member committee on wheat and feed grains. The committee will advise Secretary Freeman on wheat and feed grain legislation in the next session of Congress.

Haiti Can Ship Meat Here

Haiti has been added to the list of countries from which meat, meat food products and meat by-products may be imported into the United States, the Agricultural Research Service, U. S. Department of Agriculture, announced.



price

3¢ per year. as the apletef three

ls 102 cirtieth quired mpha-

s con-

n will

which

protein

rom a

read "

cts

ing

nine if

cured

using

salt in

Mich-

ansing.

ofessor

s meat

anced.

ject is

esearch

organ-

by the

States

ll con-

iscover

of salt

jects-

sucro-

in this

Sugar

ng the

thor of

which

ATION-

of the

n, has

of Ag-

nan as

nmittee

e com-

reeman

islation

lere

the list

t, meat

roducts

United

esearch

Agri-

ess.

eats.

Truck Talk

By CHET CUNNINGHAM



T'S TIME to start making your plans for winter again, and they should include a healthy amount of work on winterizing your delivery and long-haul meat trucks.

Most meat firms follow a set pattern for fleet winterization. Yours may be good, it may be hit-or-miss or it may be listed on the books but not put into practice. Now is the time to take out your winterization plans, give them a working over and see if they are doing the job that needs to be done. Try to plug up all the holes you can find and improve your system. Here are several suggestions that other shops have found workable:

Electrical System: Remember that a battery works harder in the winter because of the cold weather. So check the charge on each battery cell, as well as the generator, cranking motor, voltage regulator, lights and wiring. Adjust the voltage regulator to be sure it is supplying as much juice as your battery drains under normal operations.

Fuel System: Drain and flush the fuel tank of your trucks, as well as all fuel lines. Clean or replace a fuel filter if you use one and give your carburetor a good check or reconditioning

Engine: Drain the crankcase and refill with the lighter winter oil that is recommended for your area.

Cab: Replace any broken glass, check windshield wipers, heaters and defrosters and give the cab a good interior cleaning.

Body and Chassis: Remove all rust and touch up the spots. Repair any sheet metal that needs it and repaint if necessary.

Accessories: Check operation of the radiator shutters and thermostatic fans if your rigs have them. Make repairs or replacements on any accessories that need them.

Hydraulic System: Drain and flush the whole system. Then refill with the hydraulic fluid recommended for that rig.

Air System: Blow all water from air tank lines on your rigs with air brakes. Then install an alcohol vaporizer to prevent air line freeze up.

Cooling System: 1) Drain the radiator and engine block, including all

heaters. Remember, there may be more than one drain point on engines these days.

2) Flush the system and use a cleaner if needed. Be sure to remove the thermostat before flushing so water will circulate through the entire system.

 Check the operation of the thermostat in a pan of hot water to be sure it opens and closes at the desired temperatures.

 Check for malfunctioning in the radiator cap, hoses, gaskets, drain cocks, plugs, fan belt, fan and water pump.

5) Determine the antifreeze protection required. Add the proper quantity of antifreeze and then pour in water until the tank is almost full. Start the motor and check all hoses and leak points again.

Be sure to blow dirt out of the radiator fins.

 Allow the filled radiator to warm completely. Then check the hydrometer to assure proper cooling protection.

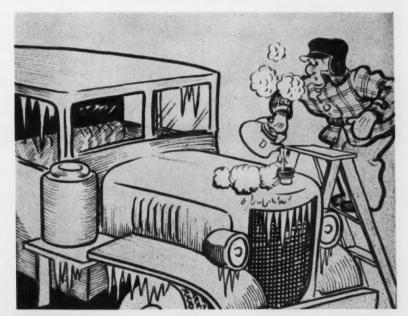
What about those year-round coolants that are now on the mar-

ket? Can you use them in your trucks? Most experts now agree that they are good and that they can stay in your engine for two years. Naturally, you will want to check these fluids for antifreeze protection and for rust inhibitor level at regular intervals. Many new cars and trucks soon will come out with these all-year coolant fluids as original equipment. If Detroit has this much confidence in them, they must be good!

Installing brake blocks on any type of truck is one of the most important repair jobs you can do. Brake block installation will determine, to a large degree, how well your brakes work. Follow these suggestions:

 Use steel bolts or rivets on metallic linings or blocks, and use brass bolts or rivets on organic material. Always use new lock washers.

2) Use a torque wrench when installing sintered metal blocks and apply no more than 20 to 25 lbs. torque. Use 10 to 15 lbs. of torque on organic blocks. Cast steel shoes or

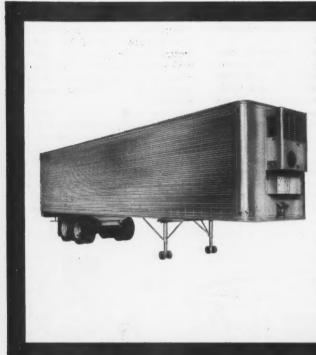


DEPICTED is a tough way to do the job of winterizing, even on a nondescript, unidentifiable truck like this one. Moral: Get your winterizing into gear now to save time, headaches and money. See column for specific suggestions.

INTRODUCING

the industry's first practical reefer with foamed-in-place insulation!

New Trailmobile foaming method produces a solid, seamless barrier against heat that is certified to be 50% more efficient than conventionally insulated trailers...!!!



Now a new and decidedly superior method of insulating trailers gives you a Trailmobile reefer of unprecedented efficiency. Its performance, in terms of resistance to heat leak, has been certified by an independent testing agency* to be 50% better than conventionally insulated trailers. And because this is achieved with 2" less insulation, you get a bonus of as much as 155 feet greater cube. Further, the basic characteristics of this insulation eliminate the troubles that usually cause breakdowns in insulating efficiency.

This first practical foamed-in-place insulation forms a solid seamless wall around the cargo space that completely displaces the air between inner and outer shells. Its closed cell composition prohibits the passage of air or absorption of water—hence there is no chance of water or ice build up inside the trailer. And because it foams-in-place, it adheres to interior structural members and seals all joints in the trailer itself.

In the insulating process, a poly urethane compound is introduced in liquid form under precisely controlled conditions. The liquid expands into a foam composed of tiny bubbles of freon gas.

For positive low temperature retention...for long term dependability...for low maintenance and high profit, this new Trailmobile reefer stands alone in its field. Why not put this unmatched performance in your fleet?

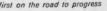
A call to your nearest Trailmobile branch office will bring you complete information.

*Conducting tests set up by the Department of Agriculture and Bureau of Standard

An ideal insulating material—skillfully applied—to offer long sought advantages

a continuous, seamless barrier certified higher efficiency with less thickness closed cell composition no air infiltration no moisture absorption vermin proof foaming expels air inside trailer shells seals trailer joints narrower wall creases cube extremely low K factor

TRAILMOBILE INC.



CINCINNATI 9, OHIO . SPRINGFIELD, MO. . LONGVIEW, TEX. . FREMONT, CA

TR- 913 B

50% ..!!!

railers cy. Its certier than hieved 55 feet ulation insulata solid splaces

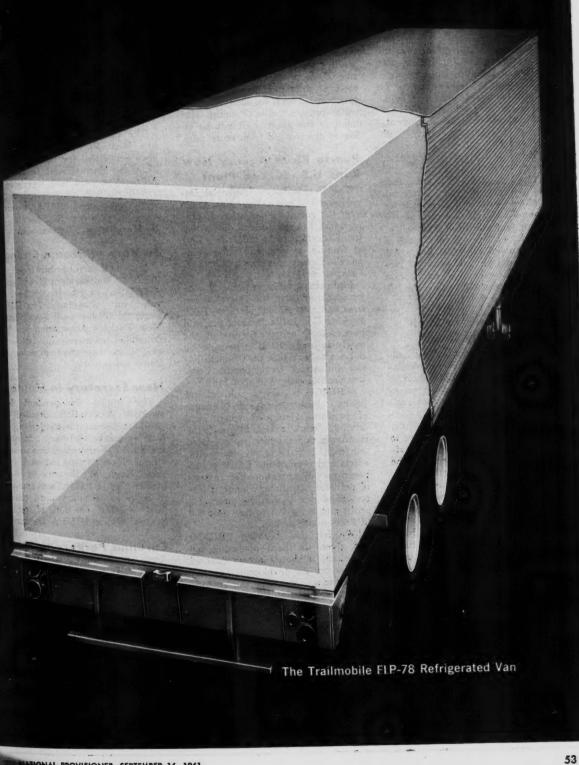
osition e there And beembers is introns. The eon gas. depend-

w. Trailmatched ring you

Ifully tages fficiency

infiltrag expels wall in-





high tensile bands with sintered metals should be used to avoid bolt hole elongation and breakup of sintered metal parts.

3) Exercise extreme care when riveting sintered metal materials to avoid chipping off small particles or cracking the part. Use a roll set to insure an air-tight fit between lining and shoe or band.

4) Do not use shim material with sintered metal.

5) Do not combine sintered metal and organic friction parts on the same brake assembly or same axle.

6) Hone drums which are to be used with sintered metal to provide a mirror-smooth friction surface.

7) Take care to avoid contaminating the friction materials with grease or with oil.

8) When adjusting brakes after relining with sintered metal, use twice the lining-to-drum clearance that is normal with organic material. This allows sufficient clearance for the metallic part to "grow" as the operating temperature increases.

9) Reduce slack adjuster ratios if sintered metal is installed. Air brakes should be used conservatively to avoid excessive application pressures. These will reduce the life of both lining and drum.

USDA Proposes to Spell Out Term 'Fully Dried'

The U. S. Department of Agriculture proposes to amend the regulations governing the importation of cured or cooked meat from countries where rinderpest or foot-and-mouth disease exist, in order to clarify the meaning of the term "fully dried" and specify the procedure to be followed in enforcing the provisions, according to a notice in the Federal Register of September 6.

The proposal would amend Section 94.4(a) (3) of the regulations in Part 94, Title 9, Code of Federal Regulations, to read as follows:

"(3) (i) The meat shall have been thoroughly cured and fully dried in such manner that it may be stored and handled without refrigeration, as in the case of salami and other summer sausage, tasajo, xarque, or jerked beef, bouillion cubes, dried beef, and Westphalia, Italian and similar type hams. The

term 'fully dried' as used in this sub-paragraph means dried to the extent that the water-protein ratio in the wettest portion of the product does not exceed 2.25 to 1.

"(ii) Samples from all shipments of cured and dried meats need not be analyzed to determine the water-protein ratios. If there is uncertainty regarding the accuracy of day-to-day decisions, with respect to the inspection of these meat products, confirmation may be obtained by sending samples of meat representative of the wettest portion from occasional shipments to the Meat Inspection Division for analysis of the water-protein ratio. Pending such analysis the meat shall not be released or removed from entry port."

Puerto Rican Agency Now Runs U.S.-Backed Plant

The Puerto Rican Industrial Development Corporation has taken over the complete operation of Empacadora Puertorriquena de Carnes, Inc. (Puerto Rico Meat Packing Co.) at Caguas, according to the company's former president, Chris E. Finkbeiner.

Finkbeiner, who remains a major stockholder in the Puerto Rican firm and is president of Little Rock Packing Co., Little Rock, Ark., said he resigned as president of the newly-formed PRIMCO because he did not believe that the "Puerto Rican Industrial Development Corp. was dealing with us in good faith."

"PRIMCO became a political hot potato," Finkbeiner said, "because of pressure generated when local abattoirs were asked to meet the standards under which we operated our plant. PRIDCO, by the rules, edicts and regulations which it imposed on our operations for reasons of political expediency, made it impossible for us to run the plant at a profit and caused it to lose \$455,000 in a six-month period.

"We felt that because PRIDCO had given us these operating instructions, it should accept part of the loss, but the development agency refused to accept any part of the loss. In my opinion, it confiscated the plant in the same way that Castro took Swift's plant in Cuba."

Finkbeiner said court action will

be taken against PRIDCO in the near future. The new president of the Puerto Rico Meat Packing Co., which had its formal plant opening last January 15, is Bruce Edenton.

IMPA Backs Indiana Port

The establishment of a deep water public port in Indiana would add tremendously to the economy of the state and could be of value to the meat packing industry in shipping, Robert S. Scott, president of Home Packing Co., Terre Haute, and president of the Indiana Meat Packers Association, testified at a hearing.

Indiana Convention Set

The 1961 convention of the Indiana Meat Packers Association has been scheduled for Friday, October 27, at the Marott Hotel, Indianapolis. All meat packers, both members and non-members, are invited to attend, announced IMPA executive secretary Warren R. Spangle, 2120 N. Meridian st., Indianapolis.

To Vote on Name Change

A general membership meeting of the Texas Independent Meat Packers Association at which members will vote on changing Tex-IMPA's name to Texas and Southwestern Meat Packers Association has been scheduled tentatively for October 21 at Dallas, executive director Jim Camp announced.

New Secretary in Maine

The Maine Independent Meat Packers Association decided recently to discontinue the job of partime executive secretary and return the duties to an association member who is closer to meat industry activities. Hugh M. Stearns of B. D. Stearns, Inc., Portland, was appointed to serve as secretary until the annual meeting election of officers. Stearns also is MIMPA treasurer.

Carolina Packers to Meet

The fall meeting of the South Carolina Meat Packers Association has been scheduled for Saturday, September 23, at the Hotel Columbia in Columbia, according to V. M. Wells of Roddey Packing Co., Columbia, president of the SCMPA.

SIMPLEX BRINE PUMP for pumping hams or bacon.

Cylindrical tank made of No. 316 stainless steel plate . . . no moving parts . . . will last a lifetime. Sizes 40 gallon to 100 gallon, or made to your specifications. Territories open for distributorship . . . for further information and price list write to:

THE SIMPLEX PUMP CO.

1348 Darling Street • Ogden, Utah

HOG BUYERS EXCLUSIVELY

W. E. (Wally) Farrow Earl Martin

FARROW and COMPANY

Indianapelis Stock Yards • Indianapolis 21, Ind.
Telephone: MElrose 7-5481

Packers "In the Know"— Know the Right Market



Canada have found Chicago to be the right livestock market for them. These packers must be right, too; they are steady Chicago buyers of long standing.

in the

ent of g Co. pening

ton. ort water d add of the to the ipping, Home presiackers ring. Ť Indion has

ctober napolis. ers and to atecutive e, 2120

nge

ting of

ackers rs will

MPA's

vestern s been

ober 21 or Jim

ne

Meat

ed reof part-

return

nember y activ-

B. D. pointed

the an-

officers. surer.

Aeet South

ociation turday,

Colum-

V. M.

o.. Co-

IPA.

Ind.

Their operations vary in size and requirements, yet all of them know they can depend on Chicago to fill their slaughter needs for cattle, hogs and sheep, regardless of class, grade or weights.

You can fill your specific requirements at Chicago, too, whether your operation is large or small. Fast overnight transportation by either rail or super highway brings livestock from Chicago to your door for next day's slaughter. Why not contact one of the buyers listed below. While you are in Chicago at the convention they will buy for you on a straight agency basis.

CATTLE

L. W. Budd & Co. Degen & Amschler Doud & Keefer

Huffman & Hutcheson Moog & Greenwald Shannon & Siegel

HOGS

L. W. Budd & Co. Chicago Order Buyers, Inc. Samuel Keating & Son

CHICAGO STOCK YARDS

the Right Market for ALL Packers

Armour Contract Provides TAP Benefit for Workers Who Lose Jobs on Plant or Department Shutdown

ETERAN employes of Armour and Company who lose their jobs because of plant or department shutdowns are assured an income of \$65 a week for 26 to 39 weeks, depending upon seniority, under a new three-year contract signed by the company, the United Packinghouse, Food and Allied Workers of America, and the Amalgamated Meat Cutters and Butcher Workmen of North America.

The "technological adjustment pay" of \$65 a week, minus unemployment benefits and/or earnings from other jobs, will be available to displaced workers with five years or more of service. The company also has agreed to provide a three-month notice of the intended close-down of a department or plant, and all employes will be guaranteed their full pay during that three-month period.

The new contract, covering 15,000 workers, reflects a number of concepts developed by the Armour automation committee headed by Dr. Clark Kerr, president of the University of California, as impartial chairman, according to a joint statement issued by the company and the

two AFL-CIO unions this week. The automation committee, which was established two years ago, will continue to function as part of the new agreement.

"Technological adjustment pay (TAP) is the name we have given to a newly devised method for cushioning unemployment problems arising from the closing of plants or departments," the statement said. "We believe TAP to be unique in American industry. It is a significant new development designed to protect Armour employes and their families during transitional unemployment.

"Severance pay is substantially improved and provision is made for pensions at age 55 after 20 years of service. Eligible employes in most cases will have the option of accepting severance pay, a pension or TAP."

After receiving a three-month notice of a planned shutdown, employes will have an opportunity to apply for placement of their names on a job transfer list. Those who do, and who have five years of seniority, will become eligible for the new technological adjustment pay. They will receive TAP when they are no

longer on the company payroll and when no job transfer is available.

nuer

time

with

who

inste

sion

their

eran

vert

hou

in S

1963

rate

3.

ing :

mai

ever

cent

rais

sic '

ing

uar;

tem

4.

SDIE

1/2

5

wee

ploy

four

emj

vea

viv

nev

em

par

not wit

ior

wit

af

In addition to TAP, the parties agreed to wage increases of 7¢ per hour retroactive to September 4 and 6¢ an hour in 1962 and in 1963; a 25 per cent increase in the pension credit, to \$2.50 a month per year of service, effective January 1, 1962: considerable improvements in present hospital, medical and surgical programs; a provision for three weeks of vacation after 10 years of service and four weeks after 20; improved differentials for more skilled workers, and a number of other changes and improvements in the previous agreement.

The company and the two unions said they had deliberately refrained from placing a "price tag" on the "package" involved in the new agreement. "We do not believe that we can measure adequately in a cents-per-hour index the intangibles of good medical care, improved security in old age through more adequate pensions, or amelioration of some of the immediate hardships that are often caused by plant or departmental close-downs or moves," the statement explained.

Following is a summary:

1. Technological Adjustment Pay (TAP): Armour employes with five years' seniority who are under 60 years of age have an option to elect either severance pay or TAP in the event of displacement. The company obligates itself to give 90 days' notice of shutdowns and to guarantee 90 days of work or equivalent wages from the date of the notice.

To become eligible for TAP, an employe must register for transfer to another plant covered by the Armour master agreements with the unions. After the plant or department closes, or the 90-day period expires, persons who have elected to be placed on the transfer list will receive TAP. TAP payments, made until a transfer, will be at the rate of \$65 a week, less unemployment compensation or earnings from other employment.

TAP payments will be made for 26 weeks to employes with seniority of from five to 15 years; for 29 weeks to those with 15 to 20 years of service; for 33 weeks to those with 20 to 25 years of service, and for 39 weeks to those with more than 25 years of service.

If an employe, after receiving TAP, decides to decline a proferred transfer, TAP payments and company-paid premiums for health, medical and surgical insurance will be deducted from severance pay.

A transferred employe who subse-

DON'T HESITATE—BUY FROM INTERSTATE

OUR LARGE INTERNATIONAL ORGANIZATION
IS ALWAYS READY TO SOLICIT YOUR CASING
NEEDS ON A DIRECT BASIS

Finest Quality Casings and Service • Beef - Pork - Sheep

INTERSTATE CASING CORPORATION

Sausage Casings of Every Description

Cable—"Intcasco" N.Y.

285 Hudson St.

Algonquin 5-8558-N.Y.

New York 13, N.Y.

IMPORT AND EXPORT
ASSOCIATED COMPANIES IN THESE COUNTRIES

· Interstate Casing Co. LTD.—35A St. John St., London, E.C.I.

. Interstate Casing Co .-- 1, Rue Baudin-Bendy (Seine) France

. Interstate Casing Co.—9-11 Rue Bisse, Brussels, Belgium

quently is laid off is eligible at that time for unused TAP benefits.

ll and

arties

¢ per

4 and

; a 25

ension

ear of

1962:

pres-

rgical

three

ars of

); imkilled

other

n the

inions

rained

n the

e that

in a

tangi-

proved

more

ration

dships

ant or

oves,"

t Pay

th five der 60

o elect

in the mpany

rs' no-

rantee

valent

otice.

P, an ansfer

ne Ar-

th the

epart-

period

elected ist will

made

ne rate

yment

n other

de for

niority

for 29

ears of

e with

for 39

han 25

ceiving

oferred

com-

health.

ce will

pay.

subse-

e.

Employes 55 years of age or more, with at least 20 years of seniority. who are eligible for severance pay, instead may elect to receive a pension equal to one and one-half times their normal pension, in lieu of severance pay, until age 62 when it reverts to the normal pension.

2. Wage Increases: Seven cents an hour, retroactive to September 4; 6¢ in September, 1962; 6¢ in September, 1963. Upward adjustments in job rates for several hundred employes. 3. Cost of Living: The cost-of-living factor in the previous contract is maintained: 1¢ an hour change for every one-half point change in the U. S. Consumer Price Index. Five cents of previous cost-of-living raises are incorporated into the basic wage structure. A 1¢ cost-of-living increase due to employes in January, 1962, is included in the September, 1961, wage increase.

4. Skilled Worker Differential: The spread between classifications in the iob rate schedule is increased by 1/2¢ each, to a total of 4-1/2¢ from one classification to the next.

5. Improved Vacations: Three weeks' vacation is provided for employes with 10 years of service: four weeks' vacation is provided for employes with 20 years of service.

6. Improved Pensions: Pension credits are raised 25 per cent, from \$2.00 to \$2.50 per month for each year of service, with no limit on years of service. Employes may choose one of three different survivorship plans for payment.

7. Improved Separation Pay: A new rate of separation pay is established for employes who become unemployed because of plant or departmental shutdown, or because of technological change, and who do not elect TAP payments. Employes with one through 10 years of seniority will receive one week's pay for each year of service. Employes with 11 through 20 years of service will receive one and three-fourths weeks' pay for each year of service; employes with 21 years or more will receive two weeks' pay.

8. Paid Funeral Leave: Employes are entitled to a maximum of three days pay for leave in connection with the death of close relatives.

9. Hospital, Medical and Surgical Insurance: A series of improvements in hospital, medical and surgical benefits is provided. This insurance is continued for six months after lay-off for employes with more than one year of service. Employes on TAP payments receive health and medical benefits.

SANDVIK Stainless STEEL BELT CONVEYOR

. will save us about \$15,000 annually...

HOFFMAN BROS. PACKING CO., INC.

SAUSAGE - HAM - BACON - LARD ALL CUTS OF BEEF AND PORK



8731 SOUTH SOTO STREET LOS ANGELES 83, CALIFORNIA

HOME OF "Better "Maid" MEAT PRODUCTS TELEPHONE ANgulus 1-7171

Mr. Arve Larsson, Manager

March 27, 1961

Conveyor Department Sandvik Steel, Inc. 1702 Nevins Road Fair Lawn, New Jersey

Dear Mr. Larsson:

I thought you sould be interested to know that the bindwik starfiless ates! belt conveyor we recently incorporated into more pork cutting table is working most satisfactorily.

We estimate that it will save us about \$15,000 annually because it is so such easier to keep cleam. This is certainly an excellent return on our investment of \$2,000 which was the total cost of revising the table and installing your belt.

with our previous conveyor, 10 butchers were delayed an average of 15 single to three times daily while the teste was time as a conveyor assessment of the conveyor assessment of the day accounts for the rest of the saving.

Incidentally, your true-tracking design is functioning very well and keeps the belt in perfect alignment at all times.

Very truly yours,

Hoffman Bros. Packing Co., Inc.

By Foliat Levrason

Vice-Fres. & Gen. Mgr.

IRG



Sandvik stainless, true tracking belt 36" wide carries pork from cut-ting table through belly roller at Hoffman Brothers Packing Co., Los Angeles, Cai.

For further information on Sandvik meat-processing conveyors, contact your nearest Sandvik office.

SANDVIK STEEL, INC.

Steel Belt Conveyor Department

1702 Nevins Rd., Fair Lawn, N. J. . SWarthmore 7-6200

Cleveland . Detroit . Skokie, HI. . Los Angeles IN CANADA: Sandvik Canadian Ltd., P. O. Dr. 1335, Sta. O., Montreal 9, P.Q.

MANUFACTURERS OF STEEL BELT CONVEYORS FOR ON

SANDVIK

STEEL BELT CONVEYORS

LIQUIDATION SALE!

HOME PACKING CO.

Creekside and Gridley Sts. Toledo, Ohio

Sale to be held

THURSDAY and FRIDAY, September 28th and 29th

Pre-sale inspection September 26th and 27th

Consisting of machinery and equipment for Beef and Hog Slaughtering; Sausage and Smokehouses; Curing-Ham and Bacon Processing; very latest style Pre-Pak Slicing and Packaging; modern fleet of self contained Refrigerated Delivery Trucks, etc.

While at the
A.M.I.
Convention
Visit our
Hospitality Room

See our full page ad September 9th issue National Provisioner page 5
For complete illustrated list of equipment
Wire or Phone

THE LAZAR COMPANY

SALES AGENTS

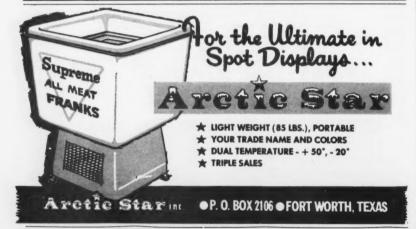
LIQUIDATORS

APPRAISERS

phone CAnal 6-0200

1709 W. Hubbard Street

Chicago 22, Illinois





Oswald & Hess Financing Plan Gets Creditors' OK

A new financing plan proposed by Oswald & Hess Co., Pittsburgh, to settle \$1,500,000 in debts was approved by creditors last week at a hearing before Stephen P. Laffey, federal bankruptcy referee. The company has applied for a \$350,000 loan from the Small Business Administration as part of the program.

Under the new plan, Oswald & Hess is to pay all costs of administering the arrangements, pay all claims entitled to priority and continue to operate the business on a current basis. Claims of Carl H. Pieper, O&H president, and of Denholm Packing Co., Pittsburgh, are to be subordinated to the SBA loan and to claims of all other creditors.

Oswald & Hess filed its original bankruptcy arrangements last February, and the U. S. District Court issued an order restraining creditors from foreclosing. Nearly 500 union employes of the company agreed at that time to work five weeks without pay during the year to help keep the 42-year-old firm in business.

Hit Hard on Ham

[Continued from page 41] ham moisture regulation was protested to Freeman personally this

week by four Indiana meat packers, who met with him in the office of Senator Homer Capehart (R-Ind.).

John G. Marhoefer of Marhoefer Packing Co., Inc., Muncie, Ind., made the arrangements with Senator Capehart. In addition to Marhoefer, packers who urged retention of the regulation in effect since December 30, 1960, were: Robert S. Scott of Home Packing Co., Terre

Inc., Columbus, and Oscar Emge of Emge Packing Co., Fort Branch. Also present at the meeting were Senator Vance Hartke (D-Ind.) and Reps. Richard L. Roudebush, William G. Bray and Ralph Harvey, all

ti

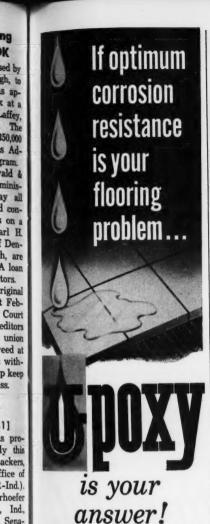
Haute, who is president of the Indi-

ana Meat Packers Association; Austin Sheehy of Stadler Packing Co.,

WSMPA Invited to Mexico

Indiana Republicans.

The Mexican Department of Agriculture has invited the Western States Meat Packers Association to meet with the department's packers division and Mexican packers in Mexica City following the February 20-24 WSMPA convention in San Francisco. If the arrangements are mutually agreeable, the groups will get together during the weekend of February 24, according to Norman H. Maffitt of the WSMPA office.



ng

K

sed by

s ap-

affey,

50,000

s Ad-

ald &

minis-

ay all

con-

on a

arl H.

Den-

h, are

A loan

riginal

t Feb-

Court

editors

union

eed at

with-

p keep SS.

11

s pro-

Sena-

Mar-

tention

ce De-

pert S.

Terre

e Indi-

; Aus-

ng Co.,

mge of

g were

d.) and

n, Wil-

vey, all

exico

f Agri-

Vestern

tion to

packers

cers in

bruary

in San

nts are

ps will

kend of

Vorman

fice.

nch.

tors.

ram.

Revolutionary New Epoxy Grout and Setting Compound Makes Joints as Impervious to Corrosion as the Tile Itself!

Ideal for dairies, packing plants, canneries, bakeries, breweries, distilleries, food processing plants wherever corrosives are encoun-tered. Forms a dense, tight joint of phenomenal strength. For new installations or re-grouting existing floors. Only water is needed for clean-up. Details in Sweet's or write for a descriptive catalog.



Dr. DeGraff Resigns as **Consultant to Cattlemen**

Dr. Herrell DeGraff has resigned as economic research consultant for



the American National Cattlemen's Association, Denver, Fred H. Dressler. president of the American National, has announced. Dressler said that he was "reluctantly

DR. H. R. DEGRAFF accepting" Prof. DeGraff's resignation, "realizing that a man can do just so much."

Dr. DeGraff is Babcock professor of food economics at Cornell University, Ithaca, N. Y., and is a widely known consultant to a variety of food production, processing and merchandising organizations. He served the cattlemen's association through its fact-finding committee for nearly four years and wrote a widely accepted reference book, "Beef Production and Distribution."

Prof. DeGraff explained in a letter to Dressler that other duties and a heavy teaching and research load made it difficult to continue serving the study and speaking demands of the association and its 140 county

and state affiliates.

Dressler was joined by chairman John H. Guthrie, marketing, and John M. Marble, fact-finding, in expressing "deep appreciation" to Dr. DeGraff and regret at his decision.

New Oscar Mayer Contract Covers Madison, Davenport

Oscar Mayer & Co. and the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL-CIO, have agreed on a new threeyear contract covering 4,000 workers at the company's plants in Madison, Wis., and Davenport, Ia.

The contract follows the Amalgamated-Swift & Company pattern on wage increases, which total 19¢ an hour over the three years, plus a 1/2¢ increase in skilled pay differentials. It also provides for a 90-day notice to employes of intended plant or department shutdowns but does not contain the other Swift contract provisions which deal with displaced workers.

Hog Cholera Bill Signed

The bill (S-1908) to provide for a national hog cholera eradication program has been signed into law by President Kennedy.



This specialized chemical, added to your scald water, penetrates deep into hair follicles to effect fast removal of both bristles and roots. You'll realize cleaner, whiter hogs in record time and with a minimum charge of material.

Registered with Departments of Agriculture in the United States and Canada.

WRITE, WIRE or PHONE



P. O. BOX 604 ATLANTA, GEORGIA ATLANTA CHICAGO SAN FRANCISCO TORONTO, CANADA

House Salutes 'Uncle Sam' But Won't Pin Him Down

In an exercise in legislation by compromise, and with due apologies beamed to the folks "back home" who might feel left out of the spotlight, the House last week saluted "Uncle Sam" Wilson of Troy, N. Y., as the progenitor of America's national symbol of "Uncle Sam."

He may have been the meat packer saluted earlier by the Senate in S. Con. Res. 14. Before adopting that measure and returning it to the upper body, however, the House stripped it clean of any reference to Samuel Wilson's birthplace or final resting place or domicile in between —except for Troy.

Rep. E. Ross Adair (R-Ind.) spoke up for a Samuel Wilson who was born in Delaware and buried in Indiana, noting that Hoosiers believe their "Uncle Sam" (occupation not disclosed) did live in Troy for awhile as he was on his way westward through Pennsylvania to Indiana.

Rep. Perkins Bass (R-N. H.) said he was very much distressed at the deletion of "all reference to Uncle Sam's connection with New Hampshire, in particular, the fact that he spent 20 years of his younger life in the community of Mason, N. H."

Explained Rep. Leo W. O'Brien (D-N. Y.): "To be perfectly honest with the gentleman from New Hampshire, it was the result of an attempt to reach a common denominator. The distinguished gentleman from Indiana (Rep. Adair) claims that Samuel Wilson is buried there. The people of Troy, N. Y., claim that he is buried there. The people of Massachusetts claim that he was born there. The good people of New Hampshire claim he spent 20 years of his life there. But the gentleman from New York (speaking) found that amid all that controversy there was one central point of agreement, that this gentleman (Wilson) did live in Troy, N. Y., and that that is where he acquired the title of 'Uncle Sam.

"There was no attempt, not the slightest attempt, to downgrade the part which the great state of New Hampshire played in the career of this distinguished gentleman. I might say to the gentleman from New Hampshire that in eliminating reference to his birth in Massachusetts, I had to eliminate the city of Cambridge, Mass., which happens to be the native city of my own wife."

Reps. Silvio O. Conte and F. Bradford Morse, both Massachu-

setts Republicans, got in several plugs for Arlington, Mass., where meat packer Sam Wilson was born in 1766 when the town was known as Old Menotomy. Rep. Carleton J. King (R-N. Y.) contributed some genealogy, including packer Wilson's somewhat indirect descent from Yankee Doodle.

Iowa got into the act at one point when Rep. H. R. Gross (R-Ia.) wondered which Samuel Wilson Rep. O'Brien was referring to. "There seem to be two or three of them," the Congressman from Iowa noted.

Commented Rep. O'Brien: "I think there were quite a number of them. I think one of the unfortunate things in those days was the multiplicity of Samuel Wilsons. I think that after one of them acquired the title of 'Uncle Sam,' many of the others thought it might impress their children or their grandchildren to say that they were really the one, just as some of us try to impress our grandchildren by telling them we were much better baseball players in our younger days than we really were."

All the House does in the resolution, the New York Congressman said, is "tip our hat in the general direction of Samuel Wilson."

NOW! A LOW COST dry stylus

PANDUX RECORDING

Highly portable field service unit records temperature and time on a replaceable paper chart, in permanent or temporary installations, in any position. May be packed with shipments or encased in polyethylene bag for humid or corrosive atmospheres. No insk to spill, run or freeze. May be sealed to prevent tampering. Only 3-15/16" dia. by 2-7/8", wt. 14 oz.

RECOMMENDED FOR

- Perishable goods in transit land, sea or air or in storage.
- Refrigerator or freezer
- Low temperature ovens, curing rooms, incubators, greenhouses.
- Offices, factories, assembly halls, hespital rooms and other enclesures.
- Heating and air cond tioning systems.

5 RANGES 10° F. to 100° F 20° F. to 220° F. 40° F. to 140° F. Minus 40° F. to 160° F. Minus 30° F. to 70° F.

24 HOUR or 7 DAY Spring Clock Movement



only \$ 39 50

F.O.B. LOS ANGELES

Your order will be filled through your nearest dealer. Phone GR 8-1134 or write Dept. NP-91.

PACIFIC TRANSDUCER CORP. 11836 W. Pico Bivd. Los Angeles 64, Calif.

Dealer Inquiries Invited . . . Some Territories Still Open.

Continental Motors and Generators



CONTINENTAL ELECTRIC CO.

4707 No. BROADWAY CHICAGO, ILLINOIS FACTORIES: NEWARK, N. J. and ROCKFORD, ILL.

PAK-R-BOARD.

Rackbone of the package

for

where born wn as

some ilson's from

point R-Ia.) Wilson g to. ree of Iowa i: "I ber of fortu-as the ons. I m ac-Sam,' might their

were of us en by

better

unger

esolu-

ssman

eneral

OIS

Self Service Products
SEE YOUR PURCHASING GUIDE Page K-18

FOR NEAREST REPRESENTATIVE

The PAK-R-BOARD Corporation

343 South Mulberry Street Marshall, Michigan Phone STary 1-3903

WELCOME AMI CONVENTIONEERS

You are cordially invited to visit our

HOSPITALITY HEADQUARTERS

ROOM 878

at the

PALMER HOUSE

Sloman, Lyons Brokerage Company

IRVING SLOMAN
JIM HOGAN
JACK COTTER
HERB BURCHARD

MAN
AN
TER
HAROLD McCORMICK
ED TRACEY
HARD
BRUCE BJORKLUND

32 TENTH AVENUE NEW YORK 14, N.Y. Telephone: AL gonguin 5-0010 Teletype: NY 1-3482

327 S. LA SALLE ST.
CHICAGO 4, ILL.
Telephone: HA rrison 7-7712
Teletype: CG330

★ We Invite Your Inquiries ★

CUTCOSTS

Russell'



Russell and Dexter quality cutlery helps you cut costs three ways . . .

- Cut labor costs. Russell and Dexter cutlery is easier, faster to use.
- Cut upkeep costs. Russell and Dexter cutlery holds a sharp edge longer.
- Cut replacement costs. Russell and Dexter cutlery is made of the finest, most durable steels available anywhere. It's made to last!



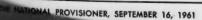
Illustrated at right: No. 1012 Boning Knife; above: No. 012C Steak Knife, No. 012 Butcher Knife, No. 012 Skinning Knife, No. 12S Steel

America's Foremost Fine Cutlery Since 1818



RUSSELL HARRINGTON CUTLERY CO. Southbridge, Massachusetts

See us at Booth 161-162 at 1961 Annual Meeting of American Meat Institute





New Blood Drying System

[Continued from page 43]

located on the top of the precipitation chamber. This blood still has a moisture value of 70 per cent. When subjected to hot air introduced into the precipitation chamber, the atomized particles instantly release their moisture as a water vapor at a temperature that will not damage the product. Dry product and vapor pass concurrently into the primary collector where the product is separated by cyclonic action.

The water vapor forms an ascending cyclone, passing through a sani-

Mojonnier Bros. engineers have estimated that the total cost of producing spray-dried blood from a daily kill of 4,000 hogs would be \$79,702.59 per year. This cost figure includes amortization of equipment and building, maintenance, cleaning packaging, labor, power, etc. The estimated yield of dried blood at this dressing rate would be 1,591,500 lbs annually. The cost of manufacturing is equivalent to about 5¢ per lb. of spray-dried blood.

We

Driv

Ins

parti

regu

store

regu

meas

anno

ture

gran

weig to 1

note

clar

heir

iten chie acti side

gan tair

has

tha

tion

acc

Ho

ob

wi

N:

re

St

There are several major advantages claimed for the system's lowtemperature drying. First, no boiler is required. A refrigeration compres-

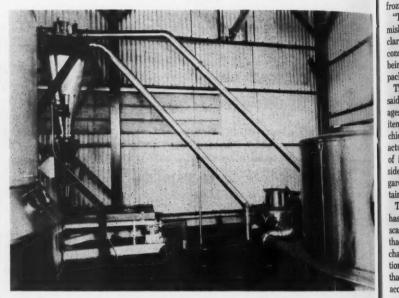


PHOTO shows top of spray blood drying unit and the final product collector.

tary skimming device that removes the residual fines. A specially designed product cooler removes sensible heat by conditioned air.

Cooled dry product passes 1) through a final product collector equipped with a receiver and sanitary rotary discharge valve and 2) through a polished stainless steel sifter to a dual bagging unit fitted with a dust arrester.

sor provides a very economical source of heat. In total, a system to spray-dry blood from the 4,000-perday hog kill would require 155 hp.

Second, the system features inplace cleaning. Because of the low temperatures at which the blood is concentrated and dried, there is no protein buildup on the evaporating surfaces. Third, the system requires no water or steam.

Incentive-Creating Firm Publishes Awards Book

Performance Incentives Corp., which offers a tailor-made incentive program to suit any need, has announced the publication of a 102page "prize award" book for distribution to clients of the newlyformed organization.

PIC was organized recently as an affiliate of The Grand Union Co. of East Paterson, N. J., an Eastern food chain, to create and execute incentive programs. Campaigns may be used to increase sales, boost productivity, stimulate employe suggestions, reduce accident rates and lessen absenteeism and waste.

Printed in four-color rotogravure, the prize award book lists more than 1,400 items of nationally-advertised, quality merchandise to be used as awards in incentive programs.

The organization has sales offices in New York City, Boston, Philadelphia, Chicago, Minneapolis and Glendale, Cal.

Weights Law Enforcement Drive Launched in Idaho

s have

of pro-

rom a

uld be

figure

ipment

leaning,

The es-

at this

500 lbs.

cturing

r lb. of

advan-

boiler

mpres-

ollector.

omical

stem to

00-per-

155 hp.

res in-

the low

blood is

re is no

porating

requires

ns may

ost pro-

sugges-

and les-

gravure, ore than

vertised,

used as

offices Phila-

olis and

ns.

Inspectors of the Idaho State Department of Agriculture are making regular checks in the state's retail stores to prevent any evasion of regulations dealing with weights and measures, according to a department announcement.

Stanley I. Trenhaile, state agriculture commissioner, said that "flagrant abuses of the pricing and weighing statutes" have been called to his department's attention. He noted that customers in some cases are paying an additional charge for the weight of packaging and ice in frozen food cartons.

"The total unit price is sometimes misleading," the commissioner declared. "The public must become conscious of net weight and avoid being charged 8¢ or 10¢ for heavy packaging and ice content."

The department announcement said that in certain instances packages are listed as containing so many items of a product—cut pieces of chicken, for example. If the packages actually do not contain the number of items listed, the practice is considered a violation of state law, regardless of the weight of the container's contents.

The announcement said the state has conducted periodic checks of scales for some time to make certain that weights are accurate. With changes in packaging methods, additional inspection is required to see that packages are labeled correctly, according to the department.

If Fractional Weights Are Confusing, Just Wait

In the two times that HR-2049 has been called by the clerk of the House, Rep. H. R. Gross (R-Ia.) hasn't budged a millimeter in his objection to the bill and each time, at his request, it was passed over without prejudice.

The measure provides that the National Bureau of Standards shall conduct a program of investigation, research and survey to determine the practicability of the adoption by the United States of the metric system of weights and measures.

"My objection to the bill is that it provides \$500,000 for a study of the metric system," Rep. Gross reiterated last week. "I am not opposed to the establishment of the metric system as the standard of weights and measures for the country, but I know of no reason why we should spend \$500,000 for a study. As I have said before, if it is decided that we should go to the metric system, then

BEACON

Stainless Steel MEAT PROCESSING EQUIPMENT

"Nothing Beats Quality"

BACON HANGERS

Made from 18-8 stainless steel with individually welded cross joints to insure years of service. Will not pit or corrode—available in three standard designs and also custom made duplex hangers that save up to 75% of your smoke house space.

WIRE

Made from 18-8 stainless steel in standard stock sizes and custom made from 3½" x 3½" to 4½" x 4½" and in lengths to 54". All cross wires firmly welded to insure long life. "Quick Opening Latch" keeps cages firmly locked, yet opens instantly with slight pressure.



SMOKESTICKS



Made from 18-8 stainless steel for all purposes, from cocktail sausages to heaviest hams, one size stick does the job for any weight product. Easy to clean, will not sag, warp, pit or corrode. 1%" wide by 1" high in any length.

Write for new full line catalog



BEACON METAL PRODUCTS
Formerly Smale Metal Products

2632 S. SHIELDS AVE. CHICAGO 16, ILLINOIS



U. S. GOVT. INSP. EST. 464

FAMOUS LABELS that mean GUARANTEED QUALITY

- Merkel Fresh Meats
- Ready-to-Serve Meat
- Pure Pork Sausage and Bologna Products

Merkel Meats are processed under U. S. Government Supervision

MERKEL MEATS EVERYONE'S APPROVAL

MERKEL, INC. 94-11 Sutphin Blvd., Jamaica 4, N.Y.

MATIONAL PROVISIONER, SEPTEMBER 16, 1961

let a firm date be fixed, say five, seven or 10 years hence; let the children be educated in the metric system and information about it disseminated throughout the country."

Use of the metric system, a decimal system of measures and weights with the meter and the gram as bases, is required by law in the majority of countries. The Bureau of Standards already knows whether it should be adopted in the United States, according to the statement of Rep. Gross.

In response to a question from Rep. George P. Miller (D-Cal.), the Iowa Congressman said that he would not object to an appropriation of \$50,000 for an information program to promote a changeover to the metric system, but he added that such funds should be provided in a different bill.

Noting that such a changeover would create a great impact upon American industry, Rep. Miller observed: "Desirable as the metric system is, it is something that is going to cause a great deal of confusion and expense."

In view of decigrams and decagrams in the light of recent Congressional hearings pointing up consumer confusion over fractional weights, that may have been the understatement of the year.

P & S Lamb Complaint

[Continued from page 41]

the Packers and Stockyards Act this week by the Packers and Stockyards Division, U. S. Department of Agriculture.

The packers named are James Allan & Sons, San Francisco; Armour and Company, Chicago; Goldring Packing Co., Los Angeles; John Morrell & Co., Chicago; The Rath Packing Co., Waterloo, Ia.; Swift & Company, Chicago, and Wilson & Co., Inc., Chicago. The food chains are American Stores Co., Great Atlantic and Pacific Tea Co. and Safeway Stores. Dealer respondents are Dwight L. Heath, Lamar, Col., and Perry Holley, Ogden, Utah.

1. Pri

in

on

2. Ac

3. Va

4. No

5 Ar

6. Ec

4027

WRIT

ca

The packers, dealers and American Stores Co. were charged with 1) failing to conduct lamb buying operations in competition with and independently of each other, and 2) making arrangements or agreements that they would not compete against each other in buying lambs in certain producing areas.

These causes of action, the complaint charges, were followed with the purpose or with the effect of manipulating or controlling lamb prices and restricting competition in lamb buying.

The complaint also alleges that on each large volume purchase of dressed lamb by A & P from packers Armour, Morrell, Rath, Swift and Wilson and by Safeway from packers Armour, Goldring, Swift and Wilson: 1) all or most of the packers share in furnishing the chain's total requirements; 2) all or most of the packers sell the lamb to the chain at the same price, and 3) the packers commit themselves to sell the chain specific amounts of dressed lamb at the same price prior to the time the packers buy lambs to fulfill their future commitments. The practices, the complaint charges, have the effect of manipulating or controlling prices of lamb.

Plastics Group Formed

The Packaging Institute, New York City, has announced the formation of a plastics committee as part of its roster of technical committees. The immediate aim of the new group will be the study of container standardization, nomenclature and manufacturing processes. It will concentrate on the area of blow molding and pressure forming.

Another Cost and Time Saving Innovation by JARVIS

AMAZING NEW JARVIS

700 MULTI-PURPOSE BONE SAW

WEIGHS ONLY 5 POUNDS PERMITS FAST BREAKING OF BEEF FOREQUARTERS ON THE RAIL WITH ONLY ONE OPERATOR!

AIR POWERED SAW also used for breaking calf and yearling hindquarters and has many other packing house uses

- Light weight fatigue-free operation
- No overhead tracks, pulleys or balancers needed
- Easy to switch rapidly from chine bone cutting to breaking of the quarter to ribbing off chuck.
 \$3





Guard assembly swings open for easy cleaning. Single "Nylok" blade retaining screw for easy blade removal. High R.P.M. of the saw blade makes light pressure all that is required. Saw will perform as fast as the operator can work. One hand can be kept free to steady carcass. Already acclaimed by leading packers.

FREE TRIAL UNIT AVAILABLE SEND COUPON NOW

Parvis
CORPORATION
GUILFORD, CONNECTICUT
The Pioneer in Power Dehiders

	CORPORATION—GUILFORD, CONN. FREE trial unit Send catalog 700
NAME	
COMPAN	Υ
STREET_	
CITY & S	TATE

See us at Booths 132-133 A.M.I. Convention

KIWI. POWER DRIVEN PRINTER



o con-

ctional n the

11 ct this

Stock-

ent of

es Al-

rmour

ldring

John Rath

wift & son & chains

at At-

Safe-

ts are

., and

meri-

with

uying h and

nd 2)

ments

gainst

cer-

comwith

ect of

lamb

ion in

at on

se of

ckers

t and ckers

Wil-

ckers

total

of the

chain

ackers

chain

mb at ne the ir fu-

es, the

ect of ces of

New

e foree as comof the

f con-

encla-

ses. It

blow

FOR MEAT PRODUCT BOARDS

50 - 100 PER MINUTE

PATENTED

NEW MODEL NO. 1016HV

- Prints code date utilizing steel type, plus the contents and ingredients in one color, and the price and weight in red, utilizing rubber type. Both colors are printed with one pass through.
- 2. Accommodates cards or boards 21/2" x 4" up to 14" x 18"
- 3 Various methods used for fastening type. Type change can be made in one or two minutes
- 4. No ink problems-inkers do not dry out-no cleaning needed-no solvent required
- 5 Automatic counter
- 6. Economical—time and labor saver—sturdy—dependable

Write for Information

Manufactured Exclusively By

KIWI. CODERS CORPORATION

4027 N. KEDZIE AVE. . PHONE IRving 8-5117 . CHICAGO 18, ILL. (Machines for Special Purposes Quoted on Application)



DAVID BERG & COMPANY 163-167 South Water Market, Chicago 8, III. SEeley 8-2200 FOR BIGGER PROFITS . . . WRITE-WIRE-PHONE FOR COMPLETE PRODUCT LIST AND PRICES



sea about **SMOKEHOUSES?**

Send up a flare for your ATMOS Smokehouse Specialist. He knows smokehouses and he knows costs. He'll keep you from going overboard on shrinkage by helping you obtain maximum yields in the smoking and processing operation. And he'll sell you the smoke-



house that's right for your job . . . a smokehouse produced especially for you - from the finest manufacturer in the world.

Call your SMOKEHOUSE SPECIALIST at

1215 W. Fullerton Ave., Chicago 14, Illinois EAstgate 7-4240

All inquiries should be addressed to appropriate representatives—

Canadian Inquiries to:
McGruer, Fortier, Meyers, Ltd., 1971 Tansley St.
Montreal, Canada (LA 5-2584)
European Inquiries to:
Mittelhauser & Walter,
Homburg 4, W. Germany
South Central and Latin American
Inquiries to:
Griffith Laboratories S. A.,
Apartado #1832 Monterrey,
N. L. Mexico
Australian Representative:
Gordon Bros. Pty. Ltd.,
110-120 Union St.
Brunswick N. 10, Victoria, Australia

You are invited

AMERICAN MEAT INSTITUTE CONVENTION PALMER HOUSE, CHICAGO SUITE 882

Help Us Celebrate



YEARS of SERVICE to the WORLD'S MEAT PACKING INDUSTRY

ESTABLISHED BY CHARLES G. SCHMIDT - 1886

incinnate BUTCHERS SUPPLY COMPANY CINCINNATI 16, OHIO

OSCAR SCHMIDT President

WM. C. SCHMID1 Executive Vice President

75 A 2

STUI 1082)

ing v all n ca1158 adap

body of n recei prov and adju

tena

repl don

ade

ture

HE (NI hea

lene plas ern for

(N

in

FOR BIG CLEANING JOBS JUMBO Du-ZOLVER

a revolutionary, new method of applying cleaning solutions on equipment, walls, floors - 10 gal. capacity

DuBois Chemicals

See DuBois' Du-Zolver at AMI Show, Sept. 15-19, Booth 187.

SAVES UP TO 50% IN TIME & LABOR

DuZolver . . . the original revolutionary way to dispense DuBois' detergents without steam, compressed air, electrical connections. Gives a full day's operation without refilling! Big, new, jumbo size hoses from hot water line, carries a recommended maximum 50 lb. charge—cuts cleaning time in half. Cleans wider area than all other spray methods, with no guesswork, no pre-mixing. Provides absolute control of concentration and consumption; converts to hot water rinser. \$165.00 delivered to your plant. Or, order from your DuBois representaplant. Or, order from your DuBois representa-tive, listed in Yellow Pages under "Cleaning Compounds."

DUBOIS CHEMICALS, INC.
Broadway at Seventh, Cincinnati 2, Ohio
Representatives and Warehouses throughout the United
States, in Canada and parts of Latin America

3 gal. size also available for smaller jobs \$95.00 delivered



NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing to manufacturer direct or writing The Provisioner, using key numbers and coupon on next page.

STUFFING VALVE (NE 1082): Stainless steel stuffing valve can be used with all makes of air-operated sausage stuffers, since adapters are available to fit various units. Entire body is fitted with a type of nylon plug, which has received government approval. Valve is leak-proof and does not require any adjustments. Because of



special design, little maintenance is required and replacement parts are seldom needed, according to R. T. Randall & Co., Philadelphia, the manufacturer of the valve.

HEAT SEALING TAPE (NE 1079): Perfect hand heat sealing of polyethylene, pliofilm and other plastic films used in modern packaging is claimed for new heat sealing release tape called "Poly-



sole," introduced by Wells Commercial Sales Co., San Francisco. Tape can be applied easily to sole of electric heat sealing irons. It enables operator to heat-seal quickly and efficiently without danger of melting or tearing the film.

SURFACE GRINDER (NE 1074): Surface grinding unit features specially-designed motor incorporated in one-piece casting. Spindle is of alloy steel, case hardened and ground, and runs on four pre-loaded precision bearings that are lubricated for life. Wheel is supplied in three grades for cast iron, soft steel and hardened steel and is mounted



on wheel adapter with 3.5-in. taper. Cabinet provides storage space for attachments, wheel, etc. Grinder, which can cover entire work area (5 x 10 in.) in one pass of wheel, is distributed by Automatic Grinder Co., Iowa City, Ia.

MEAT WRAPPER (NE 1081): Completely automatic meat wrapping machine feeds, cuts and centers paper, centers packages, makes all folds and seals and discharges packages. Operator only feeds the meat and unit does all other operations with no



manual labor. Two different sizes of paper rolls are mounted and ready for use. Rolls are replaced quickly and centered by spin of hand wheel. Fresher packages, greater speeds and reduced manhours are advantages claimed for machine. Gellman Mfg. Co., Rock Island, Ill., says unit produces

tight, neat "hand-wrap look" packages, assuring increased customer satisfaction with container.

DOCKBOARD (NE 1084): New 7-ft.-wide dockboard of Kelley Co., Inc., Milwaukee, permits precise spotting of loads along full width of carrier beds. No man-handling of loads or truck repositioning is required. Unit provides maximum maneuvering room for handling equip-



ment; h a r d - to - reach freight along carrier's walls is handled quickly. Wider dockboard provides wider pit and permits straight-line movement, resulting in faster operations. Extra 6 in. on both sides of dockboard furnish "margin of safety" for equipment and men.

PUMPS (NE 1075): Three larger-capacity pumps have been added to Viking Pump Co.'s (Cedar Falls, Ia.) line of helical gear driven units. These include 200-, 300- and 450-gpm. (nominal rating), heavyduty, positive displacement rotary pumps suitable for



pressures up to 200 psi. Pumps have either 1,750-or 1,150-rpm. motor. Compact, independently-mounted size "C" helical gear reducer accepts any one of five gear ratios capable of transmitting maximum of 25 hp. at 350 pump

rpm. and 40 hp. at 520 pump rpm. Gear reducers permit components, motor, reducer and pump to be changed quickly. Standard couplings are used, connecting both motor and pump to reducer.

pH METER (NE 1077): Introduced by Kel Instruments Co., Inc., New Brunswick, N.J., highly



sensitive meter can be used for field checking the pH at any stage of manufacturing process. Metal rods are inserted in liquid or semi-solid matter and accurate answer is obtained in 2 to 3 minutes. Unit requires no electric current or battery and no chemicals to refill. Portable meter is 21/2x51/2x6 in. and weighs only 2 lbs. Available in leather case with carrying handle, it is complete and ready to use.

HIGH-SPEED WEIGHER (NE 1059): High-speed electronic weighing unit can balance objects and print out weights in less



than three seconds. Weigher currently is being used in a packinghouse where slaughtered hogs are weighed as they move toward a cooler while suspended from single-rail chain conveyor. Machine's swift response in converting electron signal into printed weight is achieved by high-speed range-step-

ping switches which enlarge primary chart. Weight is recorded on adding machine, typewriter, tape or card punch equipment. Unit can handle as little as 60 lbs., by 1/10-lb. increments, or as much as 800,000 lbs., by 200-lb. increments. Manufacturer is Fairbanks, Morse & Co., West Hartford, Conn.

FOIL LOAF PAN (NE 1076): New foil loaf pan is ideal for frozen or refrigerated meat loaves, chop suey and other family portion entree items. Container measures 8 9/16 x



5 1/16 in. and is 3½ in. deep. It has fluid ounce capacity of 48.75. To provide added structural strength, foil pan incorporates ribbed sidewall feature and full curl rim construction. Ekco-Alcoa Containers Inc., Wheeling, Ill., has added new container to its broad range of loaf pan sizes, including 1 lb., 1½ lbs. and 2 lbs.

FAT-TESTING KIT (NE 1078): Furnished by The Griffith Laboratories, Inc., Chicago, fat-testing kit



consists of balance, two graduated cylinders, test bottle with percentage neck, stoppers and sulphuric acid. Kit comes complete with hang-up instruction card that tells how to determine fat content quickly and easily by the Modified Babcock Method. Step-by-step procedure is given.

DRIP TRAPS (NE 1083): Designed by The V. D. Anderson Co., division of International Basic Economy Corp., Cleveland, drip traps for automatically draining condensate and venting air in lines up to 2



in. in size are compact and lightweight. Models are available with choice of 3/4-, 1-, 11/4-, 11/2- and 2-in. connections and with maximum gauge pressure of 15 lbs. Capacities range from 50 to 5,750 lbs. water per hour. All interior parts are attached to cover and can be removed from trap body without disturbing pipe connections. Body and cover are constructed of semi-steel iron castings. Inlet and outlet connections have standard pipe threads.

RUST-FREEING LIQUID (NE 1080): New rust penetrant in unique plastic squeeze bottle quickly loosens rusted bolts, screws, shafts, piping and all types of "frozen" connections and assemblies. Added feature is extending spout which allows

user to place rust-freeing liquid directly on desired spot. Available in 4-oz. container, product contains no acid, alkali or other harmful ingredients. It will not have any harmful effects on skin, clothes, metals, etc. Manufacturer is Armite Laboratories, a Los Angeles concern.

CARTON STAPLER (NE 1063): Air-operated, widecrown carton stapler is designed for top sealing regular slotted, full overlap, partial overlap and end flap types of corrugated containers. Features include: single-adjustment clinch control; heavy-duty magazine that fits six dif-



ferent staple sizes, and ability to staple single, double or triple wall board. Unit uses air pressures of 40 to 60 psi. Introduced by Bostitch, Inc., East Greenwich, R.I., stapler accommodates staple leg lengths of 7/16, 5/8, 3/4 and 7/8 in.

ELEVATOR KIT (NE 1041): Sold in kit form for quick on-the-job assembly,



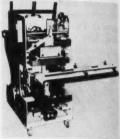
lightweight bucket elevator is made of carbon steel. Basic kit includes: bottom section with built in slide gate; two midsections;

head sec-

tion with discharge chute; belt, or chain, and buckets; drive components, and necessary hardware. Discharge height is adjustable from 6 ft. 2 in. to 8 ft. 2 in. Optional equipment includes: additional midsections for increasing elevator lift; inlet chute; bag loading hopper; motor and

attachments, and belt guards. Manufacturer is The Bucket Elevator Co., Summit, N. J.

TRAY FORMING UNIT (NE 1065): Introduced by Memco Machinery Corp., Charlotte, N.C., tray forming machine is available with left-hand, right-hand and front delivery to suit almost any packing room layout. Printed trays are formed automatically from



Oc Los Bol

die-cut blanks and conveyed to one or more filling operators. Features include: wide range of tray sizes (from blanks up to 15 x 20 in.); fully adjustable tray delivery rates, and fast changeover (less than 5 minutes) from one tray size to another. Machine will deliver from 20 to 45 erected trays per minute.

BOILER (NE 1046):
Available in oil-fired, gasfired and combinationfired models, boiler is of
three pass design, with no
tubes directly above or
below furnace. Burser
and furnace are located on
left side, at horizontal center line of boiler. Design
permits boiler feed injection and natural therms
circulation to augmen
each other. Features are
quiet operation; hinges



front cover, with quick opening fasteners; divide rear cover, and choice of dryback or wetback con struction. Unit is made b Orr & Sembower, In Reading, Pa.

Equipment. Address The National Provisioner, 15 W. Huron St., Chicago 10, III., giving key numbers only (9-16-61.)

Key Numbers

Use this coupon in writing for further information on New

STANcase STAINLESS

belt irer is

r Co.

UNIT ed by Corp.,

form-

ailable t-hand

to suit

room

vs are

y from

con-

re fillres in-

of tray

p to 15

ustable

s, and ss than

Des

16, 196

AUTOMATIC SAUSAGE STUFFER

Built of stainless and meatacid proof materials.

Speedy-Efficient-Economical-the compact new STANcase Electro-Hydraulic Stuffing Machine is spe-cially designed for labor-saving, sanitary, quantity production of Meat Products and Sausages of all types,

Simple to operate, with pressure-regulator gauge, initially set by hand, adjusted by foot-pedal, leaving hands free to handle casing.
Production outputs — 45 lbs. in 30 seconds—equals that of larger, mare

Occupies less than 1/6th sq. yd. Lower part can stand under table. Bottom area: 10" x 22", height 41".

Furnished complete with 4 Stainless Steel Tubes (4 sizes); Extra Lid and Piston Gaskets.

Available with Single or Three Phase 1 HP 60-cycle motors, 220 Volts.

NO 45 PACKMASTER Capacity: 45 Lbs.

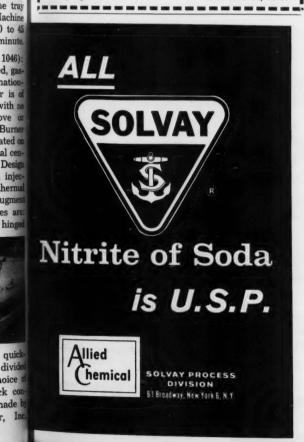
packmaster

WRITE FOR CATALOG

THE STANDARD CASING CO., Inc.

121 Spring Street

New York 12, N. Y.



Yankee Maid

MEAT PRODUCTS

* FRANKFURTERS

* HAMS

* BACONS

* AND OTHER

* SAUSAGE

* PRODUCTS

"THE BRAND IN DEMAND"

BERNARD S. PINCUS CO.

PHILADELPHIA 23, PA.

"The Original Sawdust Co."

G. W. CAMPBELL & CO.

ESTABLISHED 1850

SAWDUST OF ALL KINDS

We offer a guaranteed 100% Pure Hickory Sawdust free of chips, bark and shavings. It is all clean and fresh cut and of standard consistency. We have mills under contracts in various parts of the United States who produce nothing but Hickory. Our sawdust can be shipped in bags or in bulk-in carloads or trailer load lots.

2345 N. Philip St. Philadelphia 33, Pa.

Telephone: **REgent 9-6116** REgent 9-8511



a great NEW product

VEGEX

DRY HPP POWDER

Now—in addition to the well-known Vegex Liquid Hydrolized Plant Protein—a new spray-dried HPP powder of top

quality without any fillers or additions. Builds flavor and appetite appeal and extends bloom holding. Ask us for samples and instructions.

See us at the Chicago AMI Convention

VEGEX COMPANY • 175 FIFTH AVENUE, NEW YORK 10, N. Y.

Factors in Plant Design

[Continued from page 45]

Units may be defrosted with hot gas or water or a combination of both. In general, defrosting is accomplished manually, although clock circuits can be set up to accomplish defrosting automatically at predetermined intervals.

In summary, a well-designed system should have evaporators with a design capacity equal to a peak load of one and one-half times the average load and an air flow of 75 to 100 room air "changes" (or turnover) per hour. Evaporators should be fed by a liquid ammonia recirculating system, controlled by modulating back pressure valves and defrosted with a combination of hot gas and water.

Fin coils, as shown in the beef sales cooler in Figure 2 and in the photograph, Figure 4, are well adapted to beef holding and sales coolers.

When beef is removed from the chill room, generally less than 24 hours after slaughter, the internal round will be 50° to 60° F. depending on the weight and conformation of the cattle and the length of time in the chill room.

The surface temperature, however, is very close to the cooler air temperature so that forced air circulation will do little toward speeding up the final heat removal. It will, however, increase the shrink factor appreciably.

Hence, we need a room temperature at freezing or slightly above (32° to 34° F.) with little air movement and as high a relative humidity as can be held without sliming.

Sufficient coil surface should be installed to provide a capacity equal to one and one-half times the average daily load at a 10° difference between the room air and coil temperatures.

Thermal control valves are satisfactory in a well-designed system of this type and daily defrosting can be accomplished by solenoid-operated liquid and suction valves with a pressure relief valve by-passing the suction line shutoff.

Landis Quits White House

The resignation of James M. Landis as a special assistant to President Kennedy on regulatory agencies was announced by the White House late last week. The President's press secretary, Pierre Salinger, said Landis resigned, effective September 1, to return to private law practice in New York City. Landis has been a critic of agency effectiveness.

SUBSIDIARY OF PUBLICKER INDUSTRIES INC

TICX

B 903 Gave

The largest modern dry ice car

made today—50 ton capacity.

CO₂ promptly delivered where you want it... as dry ice...liquid...or gas

ThermIce has established distribution centers in ten strategic areas, listed below. Modern 80 ton liquid CO₂ depot storage tanks assure constant supply. All these distribution depots are now in full operation, completely staffed and equipped. • Fifteen ton bulk liquid trailers and insulated dry-ice vans speed delivery to you. For something special in CO₂ service—call ThermIce today!



Subsidiary of PUBLICKER INDUSTRIES INC.

1429 Walnut Street, Philadelphia 2, Pa.

Philadelphia—DEwey 4-7255 New York—COrtlandt 7-8533 Jersey City—SWarthmore 8-2233 Boston—ANdrew 8-5250

gn 5] ith hot tion of is ac-

h clock omplish

edeter-

ed sysrs with a peak nes the w of 75 or turnshould

recir-

y modres and n of hot he beef

and in tre well ad sales

om the than 24 internal

dependrmation of time

, how-

air cir-

l. It will, k factor

emperay above
ir movenumidity
ning.
hould be
ity equal
he averifference
coil tem-

system

sting can d-operaves with y-passing

louse

M. Lan-President

ncies was ouse late

said Lan-

ember 1,

ractice in

s been a

R 16

Washington, D.C.—ENterprise 1-3553 Baltimore—PEabody 2-3550 Chicago—KEnwood 6-2244 St. Louis—PRospect 6-0860 Cincinnati—621-9605 Cleveland—VUlcan 3-4166 Detroit—VInewood 2-8868



BEEF TO FIT ALL YOUR REQUIREMENTS

Rigid specifications guarantee a dependable product—from reliable sources

KENT on the package tells you the meat has been produced to exacting specifications, insuring high quality, uniformity and carefully-controlled fat.

KENT meats are government inspected at sources in Australia, New Zealand or Ireland, and again at U.S. ports of entry. Our own employees supervise dock operations. Distribution in all 50 states and Puerto Rico. (Distribution in Canada through our Canadian affiliate.)

... the meat mark of quality

KENT meats are wrapped in polyethylene to safeguard quality and prevent shrink, and are shipped fresh frozen. Boneless beef for grinding, and cow and steer cuts are packaged in 50, 60 or 70 lb. cartons—priced competitively exdock, F.O.B. warehouse or delivered.

KENT meats are available in two lines. The manufacturing grade is designed for sausage makers, processors, chain stores, etc. A full line of G.A.Q. and first quality cuts are packed in our own plants especially for hotels, restaurants and institutional trade.

Largest U.S. importers of canned and fresh frozen meats, we maintain these sales offices:

INTERNATIONAL PACKERS LTD.

New York, 2 Broadway (4) Chicago, 135 S. LaSalle St. (3) New Orleans, 812 Gravier St. (12) San Francisco, World Trade Center Bldg. (11)

INTERNATIONAL PACKERS CANADA LTD.

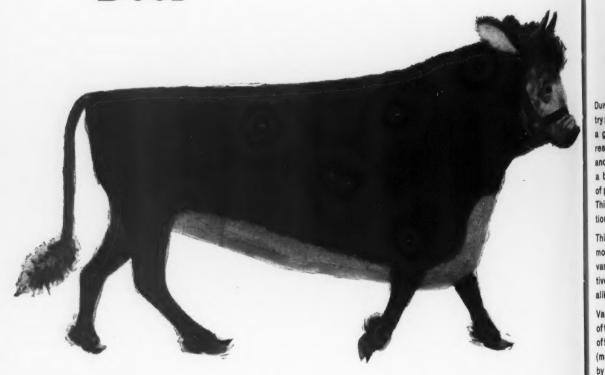
Toronto, 1470 Queensway (18) Montreal, 733 Williams St.

INTERNATIONAL PACKERS LIMITED

See us in Rooms 743-744, Palmer House, during the AMI convention



Beef



packages

for performance New Saran Wrap-S* offers maximum visual sales appeal to perishable goods that require freshness protection. Clear and sparkling Saran Wrap-S shrinks taut and smooth. Its superior water vapor transmission rate prevents weight loss while it protects natural flavor. In short, Saran Wrap-S means greater product life and greater product appeal. It is the newest of packages for performance from The Dobeckmun Company, A Division of the Dow Chemical Company, Cleveland 1, Ohio • Berkeley 10, California. Offices in most principal cities.



T. M. THE DOW CHEMICAL COMPANY

an

DOBECKMUN

Keep in touch

with Sam Zutler

During my travels around the countrypromoting Saran Wrap-S, I've had a good chance to talk with a representative group of meat packers and processors. Right now, there's a big swing to vacuum packaging of primal or wholesale cuts of beef. This is especially true of institutional packaging.

This process seems to be gaining momentum primarily because the advantages are becoming more attractive to the meat packer and buyer alike.

Vacuum packaging overcomes two ofthe main problems in the handling offresh beef. The loss of meat juices (moisture) and trim waste caused by the drying out of the meat. And, as we all know, these two add up to weight loss and, more important, reduce profits.

People that have had a lot of experience with the vacuum package tell me that there is a decided improvement in the general coloring and flavor of the meat.

rishable

greater

ompany.

l cities.

If you have been holding back on the vacuum package—don't. Our experience shows that the advantages more than offset the added cost of the packaging material. This is, of course, if you use a superior product like Saran Wrap-S with the necessary "built-in" characteristics. Let me hear your opinion or problem. Drop me a line at P. Q. Box 6417, Cleveland 1. Ohio.



SALES MANAGER William J. Burke (left) of Dubuque canned meats division and Charles Jamison, Container Corp. of America, cut "Tray Pack" shipping containers in which Dubuque's canned meats are now packaged.



Modern Packaging Approach Wins New Friends for Packer's Canned Meats

A new marketing program based on the merchandising potential of modern packaging is increasing the market penetration and winning new friends for an important product line of Dubuque Packing Co., Dubuque, Ia.

This midwestern packer, with a 75-year tradition of quality products and long-established national distribution for its canned hams and canned meat shelf products, currently is offering the latter items in a completely new dress, from can labels to shipping containers.

The reason for this change? William J. Burke, sales manager of Dubuque's canned meats division, explains: "Our policy is two-fold: 1) to provide wholesale grocers, chain store operators and leading independent operators with the most modern labor-saving and merchandising programs available to the industry, and 2) to make our products accessible to the public at minimum expense and maximum convenience."

"We recently took a fresh look at the overall merchandising of our canned meats," he continues, "and decided a more modern packaging approach was needed to give full effect to these policies." The problem was tackled by a management team headed by R. C. Wahlert, the company's executive vice president, and including Loyd R. Prey, general manager, canned meats division, and Burke. They submitted the idea of a broad redesign and repackaging program to Container Corp. of America and worked closely with specialists of the supplier's central

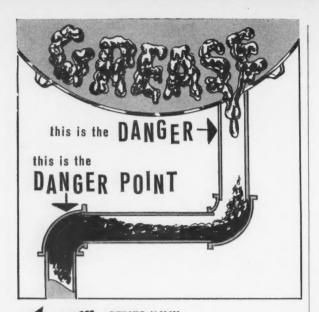
design laboratory in Chicago, Ill.

"These specialists made a thorough study of our merchandising and marketing problems and an incisive analysis of label design and of packaging used to move our canned meat products to retail outlets," Burke reveals. "Final recommendations proposed by Container Corp. and adopted by our company gave us the tools we needed to apply our merchandising policies with increasing success."

An important element in the revamped program is the precise corporate and product identity provided by the surface design of the



EASE of display, customer convenience and strong product identification are features of new packaging developed for Dubuque Packing Co.



GREASE INTERCEPTORS

intercept the grease . . . keep pipe lines clean

THE ONLY INTERCEPTOR THAT
DISCHARGES THE COLLECTED GREASE
AT THE TURN OF A VALVE!



• Greasy wastes, when poured down the drain, build up layer upon layer until the entire waste line is clogged up. Why wait until the resulting trouble, expense and inconvenience happen to you, when it's so easy to prevent? With the Josam Series "JH" Interceptor you not only reclaim over 95% of the grease in waste water but, at the "turn of a valve" you automatically draw off the grease into convenient containers.

No other interceptor provides these features and the cost is so little compared with the inconvenience and expense prevented! Get complete details by writing for Manual "JH" today.

JOSAM MANUFACTURING CO.

General Offices and Manufacturing Division

Michigan City, Ind.

REPRESENTATIVES IN ALL PRINCIPAL CITIES

West Coast Distributors
JOSAM PACIFIC CO.

765 Folsom Street San Francisco 7, Calif.

JOSAM PRODUCTS ARE SOLD THROUGH PLUMBING SUPPLY WHOLESALERS Manufacturers and Representative in Mexico — HELVEX, S.A., Mexico City



newly ping pers sisten The their pieces meat

cut 1

and o

easy lengt

identily a inate obvi

Pac

pack

of s

supe

of told ing keti Pub

E

ima

vari

exp

Eur

opin not pro

can

me

I

res

Un

vis

psy

tion

sea

sale

roi

So

siv

wł

sea Ur

You Name It!

HEEKIN

Cans your MEAT and LARD products best

You'd be amazed at the number of meat and lard products that are packaged in Heekin Cans. Add yours to the long list of items that are sold profitably

in Heekin Product Planned Cans. Call today and get Heekin Personal Service.

HEEKIN Product Planned CANS

THE HEEKIN CAN CO. PLANTS IN OHIO,

TENNESSEE & ARKANSAS—SALES OFFICES; CINCINNATI, OHIO; SPRINGDALE, ARKANSAS

newly-adopted "Tray Pack" shipping containers. The colored shippers formerly used carried no consistent product identification.

The new containers, in addition to their easy adaptability as display pieces, identify each brand of canned meat by name in up-to-date, cleancut lettering against an off-white liner that emphasizes product purity and quality.

The "Tray Pack" construction involves special scoring, making it easy to cut the shipping container lengthwise, remove the top section and leave the product displayed in the lower part. Containers cut in this way possess maximum stacking strength and stability. As added dividends, they make the product readily accessible to shoppers and eliminate extra labor for the retailer by obviating removal for display.

Packaging Chief Praises Europe's Design Advances

Europe has made great strides in package design in the past few years; spurred on by the rapid development of self-service, Europe has created packaging that in many respects is superior to that of the United States, Dr. Edmund W. J. Faison, president of Visual Research International, told delegates to a recent joint meeting of the European Society of Marketing and the World Association of Public Opinion Research in Baden-Baden, Germany.

European packaging often is more imaginative, not only in design but in package construction and in the variety of packages and shapes, he explained. The primary weakness of European packaging, in Dr. Faison's opinion, is in the psychological connotations, or "image of the product" produced in the mind of the viewer. In this field European marketers

can benefit by the techniques of U.S. merchandisers, he said.

t!

st

eat

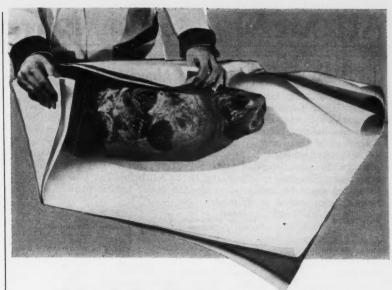
in

of

Dr. Faison gave details of visual research techniques used in the United States to measure relative visibility, content communication, psychological connotations and function attributes of a package design.

"Just how important is this research?" he asked. "Good design salesmanship means more sales and more profits. The trial-and-error method of deciding on packages is not only slow, but dangerous. Sound research is the least expensive in the long run."

Visual Research International, which Dr. Faison heads, is a network of marketing and visual research agencies with offices in the United States and Europe.



PROTECT YOUR QUALITY— SELL YOUR BRAND— SAVE ON WRAPPING COSTS

With West Carrollton laminated wrappers

Your product deserves the best—choose the 2 or 3 sheet combination that best meets your special requirements—with the outer wrap printed in your own design on pure white Vegetable Parchment or Gloss Parchment.

Save on your wrapping costs, too—just one operation to completely package your hams or bacon.

WEST CARROLLTON PARCHMENT COMPANY
West Carrollton 49, Ohio • P. O. Box 98

SALES OFFICES:

New York 13, 99 Hudson St. • Chicago 6, 400 West Madison St. Arlington, 74 Mass., 24 Littlejohn St.



Serving the Food Industry Since 1896

Autoclave Parchment
Bacon Wrappers
Bakery Pan Liners
Butter Box Liners
Butter Wrappers
Cake Decorators
Celery Wrappers
Giblet Wrappers
Greeting Card
Parchment

Ice Cream
Brick Wrappers
Insulating Parchment
for Electrical Industry
Interleaving Parchment
for Butter Patties
Lard Carton Liners
Liners for Meat Tins
Loin Paper

Margarine Wrappers

Milk Can Gaskets
Multi-Wall Bag Liners
Parchment Circles
Parchment
Duplicating Masters
Parchmentized Kraft
Poultry Box Liners
Poultry Wrappers
Release Parchment

Meat Wrappers

Sausage Wrappers Sliced Cheese Interleaving Parchment Special Parchments for Frozen Foods

Tamale Wrappers
Tri-Wrap & Duo-Wrap
for Smoked Meats
Vegetable Crate Liners
Vegetable Shortening
Carton Liners

Silicone • Mycoban • Quilon & Dry Waxed Parchment Clean Food Paper — Interfolded and Wall Pocket Cartons

ALL MEAT... output, exports, imports, stocks

Meat Production Down; Above Last Year

Meat production last week, interrupted by a holiday, declined to 383,000,000 lbs. from the previous full week's volume of 434,000,000 lbs., but held a fair edge over last year's production of 372,000,000 lbs. for the same holiday period. Slaughter of all livestock, obviously, was down from the previous week, but compared with a year ago, only hog kill was up. Estimated cattle slaughter was a shade below last year's count, while hog slaughter numbered about 65,000 head larger than a year ago. Slaughter of sheep and lambs fell below last year's count. Estimated slaughter and meat production under federal inspection by classes appear below as follows:

				BEE	F		P	ORK		
Week	End	ed		Number	Production		(Exc	cl. lard)		
				M's	Mil. Ibs.		Number M's	Mil. I	uction bs.	
Sept.	9.	1961		360	213.1		1.075	146.5		
Sept.	2.				245.7		1,190	161.5		
		1960			210.6		1.010	136.2		
Sept.	10,	1800								
					AL		AB AND	TOT		
Week	Ende	ed		Number	Production	MU	TTON	MEAT		
				M's	Mil. Ibs.	Number M's	Production Mil. Ibs.	PRO MIL		
Sept.	0	1961		95	11.4	265	11.9	383		
Sept.		1961			12.9	300	13.5	434		
Sept.		1960			12.4	281	12.6	372		
		369,50	EEK'S KILL:	Cattle, 4	62,118; Hogs	, 1,859,21	5; Calves,	200,555;	Sheep	and
		W W	EEK'S KILL:	Cattle,	154,814; Hog	3, 641,000	; Calves,	55,241;	Sheep	and
			AVER		EIGHT AND	YIELD (L				
Week	End	ed			TLE			065		
				Live	Dressed		Live	Dres	sed	
Sept.	0	1961		1.030	592		235	136		
Sept.		1961			592		236	136		
Sept.		1960			583		233	135		
Sept.	10,	1900		1,040	505		200	100	,	
						SHEEF	AND	LA	RD PR	OD.
Week	End	ed		CA	LVES	LAN	ABS	Per		MIL.
				Live	Dressed	Live	Dressed	cwt		Ibs.
Sept.	9.	1961		215	120	94	45	-		33.5

USDA Buys More Ground Beef; Starts on Lard, Canned Meat

The U.S. Department of Agriculture announced the purchase late last week of 7,623,000 lbs. more of ground beef for school lunches. Prices paid ranged from 40.99¢ to 41.99¢ per lb. for a total cost of \$3,190,000.

Offers were accepted from 25 out of 30 bidders who had offered an aggregate of 9,702,000 lbs. of the meat. Last week's purchases brought to 10,311,000 lbs. of the meat bought under the current program at an aggregate cost of \$4,312,000.

In its initial purchase of canned chopped meat under the new buying program, the government last week bought 5,883,025 lbs. of the product for distribution to needy American families. Prices ranged from 40.40¢ to 42.44¢ per lb. for a total cost of \$2,486,000. Bids were accepted from four out of 10 firms which had offered 12,192,375 lbs.

The initial lard purchase amounted to 5,364,000 lbs. Product is to be distributed to needy persons and for school lunches. Prices paid for lard packed in 1-lb. and 2-lb. cartons ranged from 12.09¢ to 12.32¢ per lb.

and on lard in 3-lb. tins from 14.09ϕ to 14.15ϕ per lb. for a total cost of \$685,000.

38.0

The USDA accepted the offerings of 3,744,000 lbs. of carton lard from five out of 10 bidders who had offered a total of 8,832,000 lbs. and 1,620,000 lbs. of tinned lard from two out of nine bidders who had offered a total of 7,515,000 lbs.

January-August 19 Sliced Bacon Output Below Year Ago

Production of sliced bacon under federal inspection through the week ended August 19, totaled 646,000,000 lbs., or about 4 per cent less than last year, the American Meat Institute has reported. Most of the decrease was in January and February, when pork production also was running considerably below 1960.

The weekly rate of sliced bacon production rose seasonally after February, but declined below a year ago in July. Production during the first three weeks of August was at a weekly rate of 19,400,000 lbs., or a decrease of 8 per cent from last year.

Production of green bellies was about the same as last year during July and August, but the total included more sow bellies. Also, freezer stocks of bellies on July 1 were nearly 50,000,000 lbs. below volume a year earlier.

The relationship of sliced bacon production under federal inspection to the estimated volume of green bellies (including sow bellies) produced in federally inspected plants has remained fairly steady at around 55-60 per cent during the past five years. The difference between belly production and the output of sliced bacon is due to several factors: (a) production of dry salt bellies; (b) some bacon still sold in slab form; (c) bellies sold to non-federally inspected establishments for slicing. (d) natural shrinkage in slicing.

Wholesale prices of green bellies and of sliced bacon held fairly steady during the first half of the year, but have edged upward recently.

AMI PROVISION STOCKS

Provision stocks as reported to the American Meat Institute on September 2 were 25 per cent smaller than three weeks earlier and 53 per cent below a year ago.

Stocks of lard and rendered port fat were 11 per cent smaller than three weeks earlier and 15 per cent below a year ago.

The accompanying table shows September 2 stocks as percentages of holdings three weeks previously and a year earlier.

	Aug. 12 1961 Pct.	Sept. 3 1981 Pet.
Frozen Pork:		
Picnics		38
Hams		16
Bellies	51	25 73
Loins	75	73
Jowls	54	24
Butts	40	94 46 67
Spareribs	91	
Trimmings		45
Livers	83	45 83 90
Other Pork		. 98
Total frozen pork		- 44
Pork-cured, in cure:		
D.S. bellies	77	73
Fat backs		114
Hams, S.PD.C.		76
Pienies, S.PD.C		75
Bellies, S.PD.C		75
Other cured, in cure		
Total cured, in cure		78
Total pork prod		47
Lard and RPF		86

This Week's Ground Beef Buy

The U. S. Department of Agriculture reported the purchase this week of 756,000 lbs. of ground beef for distribution to schools. Price ranged from 40.00¢ to 41.50¢ per lb for a total cost of \$313,000. Offer were accepted from five out of \$\mathbb{I}\$ bidders who had made 6,489,000 lbs of the meat available. This week's purchases brought to 11,067,000 lbs the total amount of the meat bought by USDA at a cost of \$4,625,000.

PROCESSED MEATS . . . SUPPLIES

U.S. Meat Imports Down Sharply In July

Imports of meats into the United States fell off sharply in July to 49,466,055 lbs. from 93,853,448 lbs. in June and were also decidedly smaller than last year's July imports of 66,709,493 lbs. Practically all of our suppliers cut down sharply on their shipments during the month. Australia, traditionally a heavy shipper, reduced her shipments to 12,814,502 lbs. from 29,035,146 lbs. in June and 25,976,641 lbs. in July, 1960. New Zealand, another large shipper, contributed only 3,-385,242 lbs. compared with 24,792,821 lbs. in June and 14,243,133 lbs. last year. Imports of pork were also down, although to a lesser degree. U. S. meat imports by kind and country of origin appear below as follows:

		-Fre	sh meats an	d edible o	ffal—	-Cure	d meats—
Country of O	igin	Beef, Veal Pounds	L & M Pounds		Pork unds	Beef Pounds	Pork Pounds
Argentina						3,625	
		10,706,262	2,080,72	0			*****
Canada		3,322,264	3,02	8 2,0	17,828	1,608	318,504
							8,760
							11,746
		4,956,434					9,183
					1,925	40,000	
New Zealand		3,248,663	128,46	5	8,114		
		1.921.095	6.03	10		21.550	17,508
Totals-July 1			2,218,24	3 2.0	27.867	66,783	365,701
July		44 400 000			00,165	244,533	560,424
	са	nned meats-		Cooked	Sausage	General	
	Beef Pounds	Pork Pounds	Miscel. Pounds	beef Pounds	(treated) Pounds	miscel. Pounds	Totals
A	4 000 E00	roomas	00 446	470 000	roonas	Pounds CO 150	Pounds

	Beef	Pork Pounds	Miscel. Pounds	Pounds	(treated)	miscel.	Totals	
	Pounds	Pounds			Pounds	Pounds	Pounds	
Argentina	4,228,502		22,446	478,900		60,152	4,793,625	
Australia	18,000				*****	9,520	12,814,502	
Brazil	2,140,729						2,140,729	
Canada	3,090	81,059	3,858		4,230	283,619	6.039.088	
Denmark		2,950,690	525,280		233,431		3,709,401	
Germany		33,999	623		17,756		61,138	
Holland		2,977,420	59,849		8.622		3,057,637	
Ireland					*****		4.965,617	
Mexico							1.417.519	
New Zealand							3.385,242	
Paraguay	861,955						861,955	
Poland		1,377,762	513,678				1.891.440	
Uruguay	1,553,586	9,000				27,664	1.590,250	
All others	53,972	561,817	114,009		41.331	600	2,737,912	
Totals-							-,,	
Tesles 1001	0.050.024	7 001 747	1 020 742	4770 000	-			

July 1961 ... 8,859,834 7,991,747 1,239,743 478,900 305,370 381,555 49,466,055 July 1960 ... 6,029,034 9,340,823 806,497 310,601 247,744 242,382 66,709,493 Note: In addition to the above, imports of horse meat (in pounds) were as follows: July 1961—Canada, 7,412; July, 1960—Argentina, 89,425; Canada, 31,503; Mexico, 25,000.

U. S. Six-Month Lard Exports Sharply Lower Than Last Year

Exports of lard from the United States decreased sharply in the first half of this year as against such movement in the same period of 1960. Shipments of the commodity for the period at 213,319,000 lbs. were down by about 129,950,000 lbs. from the first half of last year.

Shipments to most areas were down, with British imports of 132,-474,000 lbs. down from 203,287,000 lbs. last year. Imports by Cuba, formerly another large outlet for U. S. lard, reduced her imports to 40,-977,000 lbs. from 104,403000 lbs. in the same period, last year.

Canada August 1 Meat Stocks Below Month Before, Year Ago

Cold storage holdings of meat in Canada on August 1, amounted to 34,400,000 lbs. This was a decrease of about 5,000,000 lbs. from the previous month and a decrease of 11,500,000 lbs. from a year ago. Most of the decrease was due to a large drop in pork inventories. Freezer stocks on the two dates were reported in million pounds as follows:

																	Aug. 1 1960	Aug. 1 1961	Pct.
Pork																	27.1	13.7	-49.5
Beef																	10.7	11.4	+ 6.5
Veal															,		3.2	2.8	-12.5
Mutton	i		8	ż			1	a	n	a	b						0.8	1.0	+25.0
Fancy		n	n	e	1	a	t	s									4.2	4.8	+14.3
Total	ls	8															45.9	34.4	-25.1
Lard																	6.5	6.4	_ 1.5
Edible																		4.6	+17.9

DOMESTIC SAUSAGE

cks

o, freez-

1 were

olume a

d bacon

spection

of green

es) pro-

d plants

t around

past five

en belly

of sliced

ors: (a)

ies; (b)

ab form;

rally in-

slicing:

n bellies

ly steady year, but

cing.

ly.

OCKS

ed to the

Septem-

ller than

per cent

red pork

ller than

per cent
le shows
rcentages

reviously

Sept. 3 1960 Pet.

ef Buy Agriculhase this

ound beef

0¢ per lb.

00. Offers out of 27 89,000 lbs nis week's 67,000 lbs eat bought 625,000.

in 1-lb, roll37	@42
Pork saus. sheep cas.,	
in 1-lb. package57	@58
Franks, sheep casing,	
in 1-lb. package63	@71
Franks, skinless, 1-lb511/2	@ 521/4
Bologna ring, bulk521/2	@56
Bologna, a.c., bulk42	@43
Smoked liver, n.c., bulk 54	@60
Smoked liver, a.c., bulk 40	@47
Polish sausage, self-	-
service pack67	@75
New Eng., lunch spec. 6416	@70
Olive loaf, bulk	@54
blood, tongue, n.c511/6	@66
Blood, tongue, a.c. 4616	@64
repper loaf, bulk 5116	@69
rickle & pimento loaf 4314	@54
pologna, a.c., sliced. (d.	al'd)
o 7-oz. back doz 9 65	7@3.60
New Eng. lunch spec.,	0.00
10000, 6, 7-07 dog 4 15	7@4 00
Ulive loaf, shood	
0, /-02 dov 9.04	002 04
	7@4 90
6, 7-oz., dozen2.8	709 00
	@ 3.00

DRY SAUSACE

	-	•	٠		9	2	,	٥	ď	1	2	L	٩	٩	J	E				
Cervelat			(I	4	1	-1	,	1	b	.))								
Thursday	, &	IU,	B		B	H	ш	a,	3	8						1.	.12	@	1	.14
Salami, Peppero	co	o)	£6	BI	d										Ī	ī	51	a	-	53
Peppero Sicilian	ni					۰											91	a		93
Sicilian Gotebor												Ĺ	Ī	Ī	Ĭ	1	01	a	1	03
Gotebor												ľ	•	Ì		•	94	6		06
Mortade	lia			ĺ	ĺ	ĺ				ĺ	ı	î	1	1	•		777	0		20

CHGO. WHOLESALE SMOKED MEATS

SMOKED MEATS	
Wednesday, Sept. 13, 196	1
Hams, to-be-cooked, 14/16, wrapped	(av
Hams, fully cooked, 14/16, wrapped	
	47
Hams, fully cooked, 16/18, wrapped	48
Bacon, fancy, de-rind, 8/10 lbs., wrapped Bacon, fancy, sq. cut, seed-	52
less, 10/12 lbs., wrapped Bacon, No. 1 sliced, 1-lb.	51
heat seal, self-serv., pk	63

SDICES

SPICES		
(Basis Chicago, barrels, bags,	bales)	
1	Whole	Ground
Allspice, prime	86	96
resifted	99	1.01
Chili pepper		61
Chili powder		61
Cloves, Zanzibar	- 59	64
Ginger, Jamaica	45	50
Mace, fancy Banda	3.00	3.30
East Indies		2.25
Mustard flour, fancy		43
No. 1		38
West Indies nutmeg		1.50
Paprika, American,		
No. 1		56
Paprika, Spanish,		
No. 1		80
Cayenne pepper		63
Pepper:		
Red, No. 1		59
Black	62	67
White	68	74

SAUSAGE CASINGS

(Lcl. prices quoted to r	manu.
facturers of sausage	
March	
Clear, 29/35 mm1	Per set)
Clear, 29/35 mm]	1.25@1.40
Clear, 35/38 mm1	1.25@1.50
Clear, 35/40 mm1	1.10@1.30
Clear, 35/40 mm1 Clear, 38/40 mm1	.35@1.60
Not clear, 40 mm./up	00@110
Not clear, 40 mm./dn	80@ 85
Beef weasands: No. 1, 24 in./up No. 1, 22 in./up	(Each)
No. 1. 24 in /un	15@ 18
No. 1. 22 in /un	160 10
140. 1, 22 m./up	106 10
Beef middles: 0 Ex. wide, 2½ in./up3	Per set)
Ex. wide. 216 in /un 5	75.03.95
Spec. wide, 214-214 in. 3	0000010
Spec. med. 1%-21/2 in. 1	0.00@3.10
Spec. med. 1/8-2/8 in. 1	1.85@2.10
Narrow, 1%-in./dn	1.15@1.25
Beef bung caps:	(Each)
Clear, 5 in./up	42@ 46
Clear, 4½-5 inch	34@ 36
Clear, 472-5 inch	21@ 23
Clear, 4-41/2 inch	21@ 23
Clear, 31/2-4 inch	15@ 17
Beef bladders, salted:	(Each)
7½ inch/up, inflated	21
614-714 inch, inflated	1.4
5½-6½ inch, inflated	14
Pork casings: (P 29 mm./down	er hank)
29 mm./down	6.00@6.10
29/32 mm	3.00@6.35
32/35 mm	
35/38 mm	
38/42 mm4	
Hog bungs:	(Each)
Sow, 34-inch cut	68@70
Evnort 24-inch out	60 @64

(Per hank) 5.65@5.75 5.40@5.50
5.40@5.50
4.25@4.35
3.65@3.75
2.75@2.85
1.65@1.75

CURING MATERIALS

COMMISS MINITERINA	
Nitrite of soda, in 400-lb. (bbls., del. or f.o.b. Chgo. Pure refined gran. nitrate	
of soda, f.o.b. N.Y	5.95
Pure refined powdered nitra	
of soda, f.o.b. N.Y.	
Salt. paper-sacked, f.o.b.	74.00
	91 00
Chgo. gran., carlots, ton	31.00
Rock salt in 100-lb.	
bags, f.o.b. whse., Chgo	29.00
Sugar:	
f.o.b. spot, N. Y	6.05
Refined standard cane	
gran., delv'd. Chgo	8.90
Packers curing sugar, 100-	
lb. bags, f.o.b. Reserve,	
La., less 2%	8.60
Dextrose, regular:	0.00
Cerelose, (carlots, cwt.)	
Ex-warehouse, Chicago	7.12

SEEDS AND HERBS

(Lel., lb.)			Ground
Caraway seed	1	26	31
Cominos seed	1	34	39
Mustard seed	l.		
Fancy			
Yellow Am	er	22	
Oregano .		37	46
Coriander,			
Morocco, N			39-
Marjoram, F		54	63:
Sage, Dalmai			
No. 1		59	66-

ATIONAL PROVISIONER, SEPTEMBER 16, 1961

FRESH MEATS ... Chicago and outside

CHICAGO

Sept. 12, 1961

Steers, gen. range: (car	
Choice, 500/60038	@381/2
Choice, 600/700	38
Choice, 700/800	371/2
Good, 500/600	
Good, 600/700	361/2
Bull	33
Commercial cow	291/2
Canner-cutter cow 284	6@28%
PRIMAL BEEF CU	TS
Prime:	Qb.
Tr. loins, 50/70 (lel) 75	
Sq. chux, 70/8034	@35

Prime:	Qb.
Tr. loins, 50/70 (lel) 75	@89
Sq. chux, 70/8034	@35
Armchux, 80/11032	@33
Ribs, 25/35 (lel)52	@54
Briskets, (lcl)	251/2
Navels, no.1141/2	
Flanks, rough no. 1	15
Choice	
Hindqtrs., 5/700	461/2
Foregtrs., 5/800	31
Rounds, 70/90 lbs	46
Tr. loins, 50/70 (lel) 67	@ 73
Sq. chux, 70/9034	@35
Armchux, 80/11032	@33
Ribs, 25/30 (lel)51	@ 52
	@53
Briskets, (lcl)	2514
Navels, no. 1141/2	@1514
Flanks, rough no. 1	15
Good (all wts.):	
Rounds44	@45
Briskets24	@ 2516
Sq. chux33	@34
Ribs42	@43
Loins, trim'd61	@ 64

COW, BULL TENDERLOINS

Carc	grade, fresh (Job lots, Ib.)	ļ
	3 lb./down63 @67	
Cow,	3/4 lbs70 @74	
	4/5 lbs87 @92	
	5 lbs/up100 @105	
Bull,	5 lbs./up100 @105	

CARCASS LAMB

							Cel.,	
Prime,	30/	45	lbs.			 .39	@4	2
Prime,	45/	55	lbs.			 .39	@4	2
Prime,	55/	65	lbs.			 381	4@4	1
Choice,	30	/45	lbs			 .39	@4	2
Choice,	45	/55	lbs			 .39	@4	2
Choice,	55	/65	1bs			 381	4@4	1
Good,	all	wt	l			 .37	@4	0

BEEF PRODUCTS

	(lb.)
Tongues, No. 1, 100's	30
Tongues, No. 2, 100's	271/4
Hearts, regular, 100's	261/4
Livers, regular, 100's	
Livers, selected, 35/50's	24½n
Tripe, scalded, 100's	71/4 @ 71/2
Tripe, cooked	9n
Lips, unscalded, 100's	12n
Lips, scalded, 100's	
Melts	61/2@ 65%
Lungs, 100's	71/2@8
Udders, 100's	5n
Tripe, cooked	9n 12n 14½n 6½@ 6% 7½@ 8

FANCY MEATS

Beef tongues.	
corned, No. 1	33
corned, No. 2	31
Veal breads, 6/12 oz.	89
12-oz./up	125
Calf tongues, 1-lb./dn.	25

BEEF SAUS. MATERIALS

11/2011	
Canner-cutter cow me	
Bull meat, boneless	4516
Beef trimmings.	45/2
75/85%, barrels	32
Beef trimmings,	. 37
85/90%, barrels Boneless chucks,	37
barrels	. 41
Beef cheek meat,	
trimmed, barrels	
Beef head meat, bbls.	. 28n
Veal trimmings,	
boneless, barrels	42 @43

VEAL SKIN-OFF

Prime,		0	4	1.						.53@54
Prime,	120/15	0								.52@54
Choice,	90/12	0								.48@49
Choice,	120/1	50								.47@49
Good,	90/150									.43@45
Comme	rcial,	90/	1	9	10)				.36@38
Utility,	90/12	0								.26@28
Cull, 60	0/120									.23@24

REFE HAM SETS

Insides, 12/up, lb541/2@55
Outsides, 8/up, lb53 @54
Knuckles, 7½/up, lb54 @54½

n-nominal, b-bid, a-asked

PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass)	Los Angeles Sept. 12	San Francisco Sept. 12	No. Portland Sept. 12
Choice, 5-600 lbs		\$42.00	\$40.50@42.00
Choice, 6-700 lbs		39.50@42.00	40.00@41.50
Good, 5-600 lbs		39.50@40.50	40.00@41.00
Good, 6-700 lbs,		38.00@39.50	39.00@40.00
Stand., 3-600 lbs		38.00@39.00	37.00@39.00
cow:			
Commercial, all wts	31.00@33.00	31.00@33.00	31.00@33.00
Utility, all wts		30.00@32.00	30.00@32.00
Canner-cutter		29.50@31.00	29.00@32.00
Bull, util. & com'l	37.00@39.00	37.00@38.00	37.00@39.00
FRESH CALF:			VEAL
Choice, 200 lbs./dn		None quoted	45.00@49.00
Good, 200 lbs./dn	44.00@46.00	42.00@46.00	44.00@47.00
LAMB (Carcass):			
Prime, 45-55 lbs		37.00@39.00	36.00@38.00
Prime, 55-65 lbs		35.00@38.00	36.00@38.00
Choice, 45-55 lbs		37.00@39.00	36.00@38.00
Choice, 45-55 lbs		35.00@38.00	36.00@38.00
Good, all wts	35.00@38.00	34.00@37.00	32.00@36.00
FRESH PORK: (Carcass) (F	Packer style)	(Packer style)	(Packer style)
135-175 lbs. U.S. No. 1-3	None quoted	None quoted	32.00@32.50
LOINS:			
8-12 lbs	49.00@54.00	51.00@55.00	51.00@54.00
12-16 lbs	48.00@52.00	50.00@54.00	51.00@54.00
PICNICS:			
4- 8 lbs	30.00@37.00	32.00@38.00	31.00@35.00
HAMS:			
12-16 lbs	46.00@53.00	45.00@50.00	47.00@50.00
16-20 lbs	45.00@50.00	42.00@47.00	45.00@47.00

NEW YORK

Sept. 13, 1961

FANCY MEATS

CARCASS BEEF AND	CUTS
Prime steer: 0 Hinds., 6/70049	cl., 1b.)
Hinds., 6/70049	@57
Hinds., 7/80049	@57
Rounds, cut across	
flank off48!	4 @ 53
Rds., dia, bone, f.o. 491	2@54
Short loins, untrim68	@82
Short loins, trim95	@128
Flanks16	
Ribs54	@60
Arm chucks331	2@37
Briskets271	4@36
Plates151	
Choice steer:	
Carcass, 6/700401	6 @ 411/2
Carcass, 7/80040	@41
Carcass, 8/900391	2@401/2
Hinds., 6/70049	
Hinds., 7/80048	@53
Rounds, cut across,	
flank off471	
Rds., dia. bone, f.o481	½ @ 53
Short loins, untrim57	@66
Short loins, trim77	@97
Flanks16	@ 20
Ribs49	@56
Arm chucks33	@36

CASS BEEF AND	CUTS	FANCY MEATS
e steer: 0	el., 1b.)	(T.el. 1h.)
e steer: (1 nds., 6/70049	@57	Veal breads, 6/12-oz.
ds., 7/80049	@57	
unds, cut across		
lank off481	2@53	
s., dia. bone, f.o. 491	2@54	Oxtails, 34-lb., frozen
ort loins, untrim68		VEAL SKIN-OFF
ort loins, trim95	@ 128	Comment of the Oll
nks16		(Carcass prices, lel., lb.)
5854		Prime, 90/12056 @
m chucks331		Prime, 120/15055 @!
iskets271		Choice, 90/12049 @: Choice, 120/15048 @:
ites153	4@20	Choice, calf, all wts40 @
ce steer:		Good, 60/90
reass, 6/700403	6@4116	Good, 90/12044 @
reass, 7/80040	@41	Good, 120/15044 @
reass, 8/900391	4 @ 401/2	Good calf, all wts38
nds., 6/70049	@54	
nds., 7/80048	@53	CARCASS LAMB
unds, cut across,		Gel.,
lank off471		Prime, 30/4540 @
s., dia. bone, f.o481		Prime, 45/5540
ort loins, untrim57	@66	Prime, 55/6540 @
ort loins, trim77		Choice, 30/4540 @
nks16		Choice, 45/5540 @
bs49		Choice, 55/6540
	@36	Good, 30/4539
iskets27		Good, 45/5538 @
ates15	@ 20	Good, 55/6536 @
steer:		(Carlots, lb.)
reass, 5/60039	@41	Choice, 30/4539
reass, 6/70039	@401/2	Choice, 45/5538 @
nds., 6/70048	@ 52	Choice, 55/6537 @
nds., 7/80048	@52	
unds, cut across		CARCASS BEEF
lank off47	@ 50	(Carlots, lb.)
s., dia. bone, f.o. 48	@51	Steer, choice, 6/70038 @
	@58	Steer, choice, 7/8003714@
ort loins, trim63	@70	Steer, choice, 8/900361/2@
nks16	@ 20	Steer, good, 6/70037 @
bs48	@ 54	Steer, good, 7/80036 @
m chucks33	@35	Steer, good, 8/90035 @

Loins, full, untr53	@ 56
Ribs, 7-bone55	@58
Armchux, 5-bone33	@35
Briskets, 5-bone24	@28
CHOICE STEER:	
Carcass, 5/70041	@ 421/2
Carcass, 5/70041 Carcass, 7/90040	@42
Rounds, flank off49	@52
Loins, full, untr.,50	@52
Loins, full, trim67	@69
Ribs, 7-bone52	@55
Armchux, 5-bone32	@34
Briskets, 5-bone24	@28
GOOD STEER:	
Carcass, 5/70040	@41
Carcass, 7/900391/	@50
Rounds, flank off48	
Loins, full, untr48	@50
Loins, full, trim64	@67
Ribs, 7-bone50	@53
Armchux, 5-bone32	@34
Briskets, 5-bone24	@ 28
COW CARCASS:	
Comm'l. 350/70032	@331/2
Utility 350/70032	@3314
Can-cut 350/70032	@ 331/2
VEAL CARC.: Choice	Good
60/90 lbs none	45@47
	45@47
90/120 lbs47@50	
120/150 lbs47@50	45@47
LAMB CARC.: Pr. & Ch.	Good
35/45 lbs42@44	38@40
45/55 lbs40@42	37@40
55/65 lbs 40@49	37@40

CHGO. PORK SAUSAGE

Pork trimmings:	(Job lots)
40% lean, barrels	. 23
50% lean, barrels	. 241/2
80% lean, barrels	. 381/2
95% lean, barrels	. 45
Pork head meat	. 30
Pork cheek meat trimmed barrels	. 32
Pork cheek meat, untrimmed	. 30

Phila.,	N.	Y.	Fre	osh	Pork
PHILADE	LPHI	A:		(fiel., Ib.
Loins,	8/12			49	4 @53
Loins,	12/16			49	@52
Boston	butts	, 4/	8	36	838
Spareri	bs. 3	-lb./	dn.	47	@50
Hams.	sknd.	. 10	/12	41	@43
Hams.	sknd.	, 12	/14	40	14.042
Picnics,	S. 8	. 4/	6	27	14 930
Picnies,					
Bellies.	10/1	4		36	14 @ 374
NEW YO					
Loins,	8/12			47	@53
Loins,	12/16			46	14.052
Boston	butts	. 4/8		35	14 @41
Hams,	knd.	. 12/	16 .	40	@48
Spareri	bs. 3	1b./d	in.	46	853

OMAHA, DENVER MEATS
(Carlots, per cwt.)
Omaha, Sept. 12, 1961
Choice steer, 6/700\$37.25@38.8
Choice steer, 7/800 36.75@37.5
Choice steer, 8/900 35.5
Good steer, 6/700 none qtd.
Good steer, 7/800 none qtd.
Good steer, 7/600 none and
Choice heifer, 5/700 36.50@36.75
Good heifer, 5/700 34.50@35.25
Cow, e-c, util 27.00@28.00
Pork loins, 8/12 43.50@45.00
Pork loins, 12/16 31.008 44.00
Root hutte 4/H
Hame sknd 12/16 38.00
Choice steer, 6/700 none que
Choice heifer 5/700 none que
Cow, Utility 28.75@29.00
35/55 lbs 36.00@36.50

CHGO. FRESH PORK AND PORK PRODUCTS

Sept. 12, 1961	
Hams, skinned, 10/12	41
Hams, skinned, 12/14	35
Hams, skinned, 14/16	25
Pienies, 4/6 lbs	91
Picnics, 6/8 lbs	55
Pork loins, boneless	3
Shoulders, 16/dn	
(Job lots, lb.)	- 14
Pork livers	71
Tenderloins, fresh, 10's	
Neck bones, bbls10	0 1
Feet, s.c., bbls 6	9

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service CASH PRICES

(Carlot basis Chicago price zone, Sept. 13, 1961) BELLIES

J.A		4	bl	r	į	£	R	et	sk	3								I	'n	K	32	21	en
11/2											10/	12									4	1	1/2
9	*	•	-	•	Ī				ĵ	ĺ.	12/	14											39
8%	*		*	*	*	•		•	Ì	0	14/	16									3	8	3/4
9	*	*		*	*		•		Ī	Ī	16/	18											39
9											18/	20											39
3											20/	22											39
2						•	٠	•	i	•	22/	24											1/2
5/2	*			*			*		•	•	24/	26											1/2
41/3						*				*	25/	30									3	3	14
31/2			•	•	•		•		9	i,	up,	28	ir	i.							Ī	Ī	31
1								•	•	**	erfo.)	-	-	•	_	-	-	-	-	1	-	100	

de

TS

PFF
L., lb.)
.56 @60
.55 @58
.49 @52
.48 @51
.40 @43
.43 @46
.44 @47
.44 @46
.38 @41

MB

(lel., lb.) .40 @45 .40 @44 .40 @44 .40 @44 .40 @44 .40 @44 .39 @43 .38 @42 .36 @30

.39 @42 .38 @42 .37 @41 EF

.38 @ 40 .37½ @ 39½ .36½ @ 38½ .37 @ 39 .36 @ 38 .35 @ 37

sh Pork

(lel., lb.)
49½ @53
49 @53
49 @53
36 @38
47 @59
41 @43
277½ @30
27 @29
36½ @37½
(lel., lb.)
47 @53
46½ @52
46½ @44
40 @48
46 @52

MEATS

none qud. 36.50@36.75 34.50@35.25 27.00@28.86 43.50@45.06 31.50@42.00 33.00

RK AND

CTS

F.F.A

PIC	NICS								
or fresh				I	7	r	0	ZE	n
	4/6							.:	24
	6/8							.:	23
	8/10						2	3	<u>1/2</u>
	10/12						2	3	1/2

FRI	ISH PO	RK	CI	JT	'5			
Job Lot							L	
4314@44	Loins,	12/0	in.		.4	11/2	@	42
4314 @ 44	Loins,	12/	16					41
38	Loins,	16/	20				.3	8n
33	Loins	20/1	1p					32
3314@34	Butts.	4/8	٠.				32	1/2
32								
32								
46@4614								
33@34								
2314								

F.F.A		1	0	r		£	r	e	s	h									1	P	r	0	zen
38n .											6	/	8										38r
38 .	٠,											1/	10	•									.38
401/2											10	1	12									4	01/2
401/2 @												2/	14	ŀ								4	101/2
401/2											14	1/	16	3								4	01/2
401/2	٠,										16	6/	18	8								4	101/2
38b											18	1	20	•									38r
D.S. I																	-	-				3	
																							1/2 r
n.q .																							1/2 T
G.A.,	1	Ŧ	ľ	3	Z,	H	٦,	,	1	П	esi	8				D	١,	S			C	1	ear
28b .						٠					20	1	25										28r
28b .				٠	۰						25	1	30	1									28r
28b .				٠			,				30	V	35	,									28r
251/2b											35	1	40										26r
											40												21r

											BACK	8	•						
Fro	Z	e	n	0	Ť	f	r	e	3	h						(à	are	d
8n											6/8							.11	n
8n											8/10							111	Va.
8n											10/12							121	1/2
10n											12/14							121	1/2
10n											14/16							123	1/4
11n											16/18							131	1/4
11n											18/20								
124	1	1									20/25							141	V4

OTHER CELLAR CUT	rs
Frozen or fresh	Cured
21bSq. Jowls, Boxed	
17½Jowl Butts, loose 18nJowl Butts, boxed	
ionJowi Butts, boxed	1n.q.

DRUM LARD FUTURES

FRIDAY, SEPT. 8, 1961

	Open	High	Low	Close
Sept.	8.92	9.00	8.90	8.92b
Oct.	9.12	9.17	9.10	9.10b
Nov.	9.25	9.37	9.25	9.32a
Dec.	10.15	10.15	10.15	10.15b
Jan.	10.20	10.20	10.20	10.20b
Mar.				10.35b
Sale	es: 2,32	0,000 lbs	3.	

Open interest Thurs., Sept. 7: Sept., 53; Oct., 229; Nov., 232; Dec., 200; Jan., 19, and Mar., 16 lots.

	MONDA	Y, SEP	T. 11, 19	61
Sept.	8.90	8.97	8.90	8.92
Oct.	9.10	9.17	9.10	9.10a
Nov.	9.27	9.37	9.22	9.22

sept.	8.90	8.97	8.90	8.92
Oct.	9.10	9.17	9.10	9.10a
Nov.	9.27	9.37	9.22	9.22
Dec.	10.25	10.30	10.20	10.25a
Jan.	10.30	10.32	10.30	10.32
Mar.	10.40	10.45	10.40	10.45
Sale	es: 2,64	0,000 lbs	i.	

Open interest Fri., Sept. 8: Sept., 9; Oct., 236; Nov., 232; Dec., 221; m., 21, and Mar., 16 lots.

	TUESDA	Y, SEP	T. 12, 19	961
Sept.	8.90	8.92	8.85	8.90
Oct.	9.05	9.05	8.97	9.058
Nov.		9.20	9.15	9.20
Dec.	10.27	10.30	10.22	10.30
Jan.				10.35b
Mar.	10.40	10.50	10.40	10.50a
Sal	es: 4,28	0,000 lbs		

Open interest Mon., Sept. 11: Sept., 41; Oct., 238; Nov., 231; Dec., 221; Jan., 21, and Mar., 16 lots.

WI	DNES	DAY, SE	PT. 13,	1961
Sept. Oct.	8.95 9.17	9.00	8.95 9.17	9.002
Nov. Dec.	9.25 10.40	9.35	9.25	9.328
Jan. Mar.	10.45 10.45	10.45 10.52	10.45	10.45

Sales: 1,120,000 lbs. Open interest Tues., Sept. 12: Sept., 52; Oct., 236; Nov., 232; Dec., 227; Jan., 21, and Mar., 18 lots.

THURSDAY, SEPT. 13, 1961

Ont	0.02	8.87	8.82	8.87
Oct.	9.10	9.10	9.00	9.00b
Nov.	9.15	9.17	9.15	9.17b
Dec.	10.35	10.35	10.22	10.25
Jan.	10.30	10.30	10.30	10.20
Mar.	10.45	10.45	10.40	10.40
Sale	es: 2,24	0.000 11	20100	10.10

Open interest Wed., Sept. 13: Sept., 26; Oct., 235; Nov., 232; Dec., 234; Jan., 21, and Mar., 17 lots.

CHICAGO LARD STOCKS

Stocks of dummed lard in Chicago were reported in pounds by the Board of Trade as follows:

	Sept. 8, 1961	Sept. 9, 1960
P.S. lard (a)	7.559.549	6.626.846
P.S. lard (b)		
Dry rendered lard (a)	8,280,747	2,472,033
Dry rendered lard (b)		
TOTAL LARD	15,840,296	9.098.879
(a) Made since	Oct. 1, 19	60.
(b) Made previ	ous to Oct	. 1, 1961.

SLICED BACON PRODUCTION

Production of sliced bacon for the week ended August 26, amounted to 21,318,738 lbs., the U.S. Department of Agriculture has reported. Volume for the same week last year amounted to 21,779,000 lbs., USDA added.

PET FOOD PRODUCTION

Canned food and canned or fresh frozen food component for dogs, cats and like animals, prepared under government inspection totaled 5,389,380 lbs. in the week ended August 26, the U.S. Department of Agriculture has reported. Volume for the same week last year amounted to 4,-645,308 lbs.

NARROWING OF MINUS MARGINS CONTINUES

(Chicago costs, credits and realizations for Monday and Tuesday)

Another appreciable narrowing in minus cut-out margins was realized this week. The favorable change was accomplished largely on the strength in fat cuts and a lower market on the live animals. Meanwhile, a bearish trend hit lean cuts, with the pressure of buyer resistance concentrated to the largest extent on cuts from lightweight hogs.

	Value 		Value —220-240 lbs.—		Value -240-270 lbs	
Per cwt. alive Lean cuts \$11.69 Fat cuts, lard 5.93 Ribs, trimms, etc 2.30	per cwt. fin. yield \$17.12 8.62 3.34	per cwt. alive \$11.13 5.92 2.04	per cwt. fin. yield \$16.00 8.55 2.93	per ewt. alive \$10.58 5.70 1.86	\$15.12 8.02	
Cost of hogs 18.13 Condemnation loss		18.43 .09 2.55		18.34 .09 2.30		
TOTAL COST 21.02 TOTAL VALUE 19.92 Cutting margin1.10 Margin last week1.58	30.68 29.08 —1.60 —2.28	21.07 19.09 —1.98 —2.16	30.31 27.48 2.83 3.09	20.73 18.14 2.59 2.66	25.79 3.62	

PACIFIC COAST WHOLESALE LARD PRICES

tv.	Los Angeles	San Francisco	No. Portland
	Sept. 12	Sept. 12	Sept. 12
1-lb. cartons	15.50@18.00	16.50@19.00 None quoted None quoted	14.00@19.50 None quoted None quoted

PACKERS' WHOLESALE LARD PRICES Wednesday Sent 13 1961

wednesday, Sept. 13, 1301	
Refined lard, drums, f.o.b. Chicago	
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago 12.50	
Kettle rendered, 50-lb. tins, f.o.b. Chicago 14.50	
Leaf, kettle rendered, drums, f.o.b. Chicago 14.00	
Lard flakes 13.75	
Standard shortening, North & South, delivered 20.50	
Hydrogenated shortening, N. & S., drums, del'vd 20.75	

WEEK'S LARD PRICES

			P.S. OF	Dry	Rer. III
				rend.	50-lb.
			cash	loose	tins
			tierces	(Bd.	(Open
		()	Bd. Trd	.) Trd.)	Mkt.)
Sept.	8		8.92n	9.37	11.87n
Sept.	11		8.92n	9.37	11.87n
				9.37	
Sept.	13		9.00n	9.25	11.75n
Sept.	14		8.87n	9.12	11.62n
end	ing	in	2 or 7		prices
n-nom	ina	1.	a-asked	, b-bid	

HOG-CORN RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Sept. 9, 1961, was 16.6, the U. S. Department of Agriculture has reported. This ratio compared with the 16.6 ratio for the preceding week, and 13.8 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.101, \$1.108 and \$1.184 per bu. during the three periods, respectively.

VEGETABLE OILS

Wednesday, Sept. 13,	1961
Crude cottonseed oil, f.o.b	
Valley	13½n
Southeast	13%n
Texas	13%n
Corn oil in tanks,	
f.o.b. mills	18b
Soybean oil,	
f.o.b. Decatur	10%n
Peanut oil,	
f.o.b. mills	18b
Coconut oil, f.o.b.	
Pacific Coast114	6@11¼n
Cottonseed foots:	
Midwest, West Coast	156
East	15%
Soybean foots:	
Midwest	1%

OLEOMARGARINE

Wednesday, Sept. 13,	
White dom. veg., solids	
30-lb. cartons	251/4
Yellow quarters,	
30-lb. cartons	271/4
Milk churned pastry,	
750-lb. lots, 30's	241/2
Water churned pastry,	
750-lb. lots, 30's	231/2
Bakers, drums, tons	20

ALPA ALL

	U	45	OILS	
Prime	oleo	ste	arine,	
bags				111/2
Extra	oleo	oil	(drums)	161/2
Drimo	olea	oil	(drums)	161/4

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows: Sept. 8—Sept., 14.95b-15.00a; Oct., 13.89-88; Dec., 13.68-69; Mar., 13.82b-84a; May, 13.86, and July, 13.85b-

88a. Sept. 11—Sept., 15.00; Oct., 14.07; Dec., 13.81; Mar., 13.95b-98a; May, 14.00b-01, and July, 13.95b-14.03a. Sept. 12—Sept., 15.05-04; Oct., 14.07; Dec., 13.85-87; Mar., 13.98b-98a; May, 14.04b-05a, and July, 14.03b-05a. Sept. 13—Sept., 15.07; Oct., 13.97; Dec., 13.77b-78a; Mar., 13.85b-89a; May, 13.90b-95a, and July, 13.90b-95a. Sept. 14—Sept., 15.00; Oct., 13.90b-95a.

95a. Sept. 14—Sept., 15.06-03; Oct., 13.85; Dec., 13.60-58; Mar., 13.69-67; May, 13.75-73, and July, 13.75b-

b-bid, a-asked.

BY-PRODUCTS ... FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, Sept. 13, 1961

weunesday, Sept. 13, 1301	
BLOOD	
Unground, per unit of ammonia, bulk	6.25n
DIGESTER FEED TANKAGE MATE Wet rendered, unground, loose	RIALS
Low test	7.50n
Med. test	7.00n
High test	6.25n

PACKINGHOUSE FEEDS Carlots,

50% meat, bone scraps, bagged

50% meat, bone scraps, bulk or.50@	30.00
60% digester tankage, bagged 92.50@	97.50
60% digester tankage, bulk 90.00@	
80% blood meal, bagged 130.00@1	
	34.00
Steamed bone meal, 50-lb. bags	
	97.50
60% steamed bone meal, bagged 80.00@	85.00
FERTILIZER MATERIALS	
Feather tankage, ground,	
per unit ammonia (85% prot.)	*6.00
Hoof meal, per unit ammonia	16.50
DRY RENDERED TANKAGE	
Low test, per unit protein	1.60n
Medium test, per unit prot	1.50n
High test, per unit prot	1.45n
	1.4011
GELATIN AND GLUE STOCKS	
Bone stock, (gelatin), ton	16.50
Jaws, feet (non gel.) ton	6.00
Trim bone, ton 5.50@	9.50
Pigskins (gelatin), lb. (cl) 61/4 @	7
Pigskins, smoked, edible (cl)	1716n
	14 1/2 m

ANIMAL HAIR

MINIMAL HAIR		
Winter coil-dried, c.a.f. mideast, ton Winter, coil-dried, midwest, ton	60.00@ 65.00@	
Cattle switches, piece	11/2@	
Summer processed (AprOct.)		
gray, lb	6@	1

*Del. midwest †del. mideast, n-nom., a-asked

TALLOWS and GREASES

Wednesday, Sept. 13, 1961

The inedible fats market was inclined to some easiness late last week as consumers became very selective as to the quality of stock. Several tanks of good production bleachable fancy tallow changed hands at 5%¢, c.a.f. Chicago. Bwhite grease traded at 51/8@51/4¢, also delivered Chicago, and the top price was for the better quality material. Special tallow sold at 51/8¢, No. 1 tallow and yellow grease at 4%¢, and house grease at 4%¢, c.a.f. Chicago. In fair volume, edible tallow sold at 77/8¢, f.o.b. Denver, and at 81/8¢, f.o.b. River. Several tanks of edible tallow also traded at 85%¢, c.a.f. Chicago.

On Friday, some bleachable fancy tallow moved at $5\%\phi$, prime tallow at $5\%\phi$, and special tallow at $5\%\phi$, c.a.f. Chicago. Additional tanks of B-white grease were reported to have sold at $5\%\%5\%\phi$, c.a.f. Chicago. Inquiry was apparent on bleachable fancy tallow at $5\%\%6\phi$, c.a.f. New York, and at $5\%\%\phi$, c.a.f. Avondale,

La. A few tanks of edible tallow sold at $8\frac{1}{2}$ ¢, c.a.f. Chicago, with more of the material offered.

low New 5%4¢,

white

8é, 6

white

5@5

ed o

tallo

and

tank

also

was

tions

er, a

fanc

fanc

low.

1 ta

tion

gre

I

\$5.

der

un

tar

Se

ye con

1,3 in

in

In good movement on Monday of the new week, choice white grease, all hog, sold at 8¢, c.a.f. Chicago. Users of inedible fats were listing the available offerings, and most outright buying interest was at fractionally lower price levels.

A fair volume of trading took place on Tuesday, and mostly at lower prices; the exception was bleachable fancy tallow, which sold steady at 53/4¢, c.a.f. Chicago. Prime tallow traded at 51/4¢, special tallow at 5¢, No. 1 tallow and yellow grease at 43/4¢, and B-white grease at 51/4¢. all delivered Chicago. In another fair volume, edible tallow sold at 81/26. c.a.f. Chicago. Persistent reports in the trade were that choice white grease, all hog, sold at a higher price; however, a late combing of participants kept the price at 8¢, c.a.f. Chicago, on an offering basis.

Further easiness was noted in the inedible fats market at midweek: bleachable fancy tallow sold at 5% 53/4¢, special tallow at 4%¢, No. 1 tallow and yellow grease at 4%¢,



c.af. Chicago. Bleachable fancy tallow was reported bid at 5%¢, c.a.f. New York, and it was available at 5¾¢, c.a.f. New Orleans. Choice white grease, all hog, was offered at 8¢, c.a.f. Chicago, but unsold. Bwhite grease was talked at around 5@5%¢, Chicago, and price depended on the quality of stock. Edible tallow sold at 7¾¢, f.o.b. Denver, and at 8½¢, c.a.f. Chicago, several tanks involved. Edible tallow was also sought at 8¢, f.o.b. River, but it was held ¾¢ higher.

ow sold

more of

nday of

grease, Chicago.

listing

d most

at frac-

g took

stly at

on was

ch sold Prime

l tallow

grease

at 51/86.

her fair

at 81/26.

orts in white

r price;

partici-

.f. Chi-

I in the

dweek:

at 5%@

No. 1 4%¢,

TALLOWS: Wednesday's quotations: edible tallow, 8%, f.o.b. River, and 8%, Chicago basis; original fancy tallow, 5%@6%; bleachable fancy tallow, 5%@53%, prime tallow, 5%%; special tallow, 4%%; No. 1 tallow 4%%, and No. 2 tallow, 4%%, GREASES: Wednesday's quotations: choice white grease, all hog, %; B-white grease, 5@5%%, yellow

grease 4%¢, and house grease, 4%¢. EASTERN BY-PRODUCTS

New York, Sept. 13, 1961 Dried blood was quoted today at \$7.5 per unit of ammonia. Wet rendered tankage was listed at \$6 per unit of ammonia and dry rendered tankage was priced at \$1.30.

See Record Fats-Oils Supply

Supplies of edible oils, fats, oils and oilseeds are expected to reach record proportions in the marketing year which begins October 1, according to the U.S. Department of Agriculture. The supply will probably exceed the current year's volume of 13,900,000,000 lbs. by about 1,300,000,000 lbs., or 10 per cent. The increase in supply will be due almost entirely to the huge soybean crop in prospect, plus some increase in butter and lard stocks.

CHICAGO HIDES Wednesday, Sept. 13, 1961

BIG PACKER HIDES: Another broad trade took place in big packer hides last week, with volume estimated at slightly over 100,000 pieces, including some bookings to packers' tanning subsidiaries. Most selections sold ½¢ higher, with River heavy native steers at 17ϕ , and some low freight stock at 171/2¢. Light native steers sold earlier in the week at 201/2¢, along with some ex-lights at 22¢. A little later in the week, a few more light natives, Rivers, sold up to 21¢. Butt-branded steers traded 1/2¢ higher at 16¢, as did Colorados at 14¢. In addition, several thousand heavy Texas steers sold up to 151/2¢. Heavy native cows were scarce, with a few cars selling $\frac{1}{2}\phi$ higher at 18¢, for River-St. Paul's; a few low freight selections sold at 18½¢. In light movement, Northern light natives sold at 20¢, up ½¢ and Milwaukee production also brought ½¢ more at 20½¢. Some further trading in River light natives was noted at 22¢, considered steady. Branded cows moved well at steady prices, Northern going at 16¢, some Wichita's at 16½¢, and light average St. Joseph's at 17¢.

Early this week, some scattered inquiry was noted for most selections at steady prices, but no trading was reported up to midweek. A packer reported a bid of 16¢ for a car of heavy Texas steers. At midweek, a fairly good demand was noted for most selections, with steers reported bid ½¢ higher, without action up to a late hour. Cows were reported bid steady. Late Wednesday, a fairly large trade developed at ½¢ advances, involving heavy native steers, branded steers, heavy native cows and branded cows.

SMALL PACKER AND COUN-TRY HIDES: The Midwestern small packer market on allweights was rather listless this week, with offerings limited and tanners not anxious to bid the market higher. The 60/62lb. average allweights were pegged at 16@161/2¢ nominal, as were 50/52's at 18@19¢. On Tuesday, a car of mixed Ohio locker-butcher-small packer 48's sold at 19¢, flat. Some scattered trading in 50/52-lb. lockerbutchers was noted at $16\frac{1}{2}$ @17¢, f.o.b. shipping points. The 50/52-lb. average renderers were quoted mostly at $15@15\frac{1}{2}\phi$, and No. 3's were available at 12@121/2¢, for 48/50-lb. averages. Choice, trimmed Northern horsehides continued slow and were quoted at 7.00@7.50, with some held higher. Ordinary lots were pegged at 5.00@5.50 nominal.

CALFSKINS AND KIPSKINS: With offerings continuing scarce, last sales of big packer calf and kips were at 65¢, paid for Northern production. River kips last sold in volume at 55¢, and overweights at 46¢. Southeastern kips and overweights were quoted 1¢ under River prices. Regular slunks were nominal at 1.80. Small packer allweight calf was nominal at 47@50, as to quality and points involved. Allweight kips were listed steady at 41@42¢, for regular types and cooler kips in the Southwest were pegged at 49@50¢ nominal. Country allweight calf was quoted at 32@34¢, quantity and quality considered, while allweight kips were steady at 26@28¢.

SHEEPSKINS: Trading was rather slow again in shearlings this week, with demand lean and offerings only moderate. Northern-River No. 1's were again quoted at .80@1.00, while Southwesterns were being firmly held at 1.50. Some recent trading was noted at 1.40@1.50, per piece. No. 2's at Southwestern points were firm at .75, with Northern-River product listed at .50@.60, with possibly more emphasis on the outside of the range. Midwestern lamb pelts, September production, last moved at 2.25, and some Texas stock sold to tanners at 1.85@2.00, with the market strong at 2.00 this week. Some reports were heard that western slope lambs sold at 2.40 each, selected. Full wool dry pelts were firm at .21@.22. Pickled skins continued firm, with lambs at 11.00 and sheep at 13.00.

CHICAGO HIDE QUOTATIONS

	HIDES	
		Cor. date
Sept	. 13, 1961	1960
Lgt. native steers	21n	17n
Hyv not steers 171	6@18	1316@14
Ex. lgt. nat. steers 221/	2@231/2n	
Butt-brand, steers	1614	11
Colorado steers	1416	18½ @ 20n 11 9½ 10½n
Hvy. Texas steers Light Texas steers Ex. lgt. Texas steers Heavy native cows181	16n	10½n
Light Texas steers	19n	151/2n
Ex. lgt. Texas steers	201/2n	17n
Heavy native cows 181	4@19	14 @14½n
Light nat. cows20	@ 22	151/2@161/2
Branded cows163	6@1716	12 @13n
Native bulls	131/2n	101/2@11n
Native bulls Branded bulls	1216n	914@10n
Calfskins:		- /
Northerns, 10/15 lbs.	65n	521/2n
10 lbs./down	65n	50n
Kips, Northern native.		
15/25 lbs	55n	42½n
SMALL PACE	KER HIDE	S
STEERS AND COWS:		
60/62-lb. avg16		
50/52-lb. avg18	@ 19n	13 @13½n
SMALL PACI	EED SKIN	21
Calfskins, all wts47		38 @40n
Kipskins, all wts41	@ 40m	29 @ 30n
Alpskins, all wts	6 4211	29 @ 3011
SHEEPS	SKINS	
Packer shearlings:		
No. 1	80@ 1.00n	1.00@ 1.15
No. 2		
Dry Pelts	21@ 22n	.21n
Horsehides, untrim. 8.0	00@ 8.50n	8.25@ 8.50n
Horsehides, trim 7.0	00@ 7.50n	8.00@ 8.25n

n-ne	ominal					
	N.	Y.	HIDE	FUTU	RES	
		Frie	day, Sept	. 8, 1961		
	Op	en	High	Low	Close	
Oct. Jan. Apr. July Oct.	17	.00b .75b .55b	19.30 18.38 18.00 17.80 17.50	18.70 18.08 17.80 17.75 17.50	19.13 - 18.30b- 17.95b-18 17.70b- 17.50b-	.90a
	es: 89		11.50	17.50	11.000-	. roa
Dan		1065.				
			day, Sepi		31	
Oct. Jan. Apr. July Oct.	18	.63 .05b .90b	19.37 18.63 18.28 18.05 17.82	19.15 18.45 18.10 18.05 17.79	19.30b- 18.58 18.28 18.07b- 17.85b-1	.10a
Sal	es: 48	lots.				
		Tues	day, Sep	t. 12. 19	61	
Oct. Jan. Apr. July Oct.	18	1.31b 1.75 1.35 1.11 1.85b	19.49 18.80 18.35 18.12	19.31 18.40 18.05 17.80	19.25b- 18.46b- 18.08b- 17.80b- 17.60b-	.56a
Sai	es: 44	lots.				
		Wedn	esday, Se	pt. 13, 1	1961	
Oct. Jan. Apr. July Oct. Sal	17	3.05b 7.75b 7.50b	19.18 18.40 18.00 17.75 17.50	19.05 18.20 17.95 17.75 17.50	19.12 18.35 18.00 17.70b- 17.50b-	.80a .60a
		Thur	sday, Ser	ot. 14. 19	961	

LIVESTOCK MARKETS...Weekly Review

Progress in Hog Industry Possible, W. C. Haase, Swift Swine Specialist Tells De Kalb Group

Definite progress in the swine industry is possible in the next few years, W. C. Haase, swine specialist for Swift & Company declared in a speech before a group attending the recent DeKalb County Swine Growers annual family barbecue. Title of his speech was "Here We Are—Where Do We Go?"

Haase pointed out that definite advances have already been noted in the industry in the past few years, and that hogs today have far more meat and muscling than they had previously.

"This has come about," he said, "through certification programs, testing stations, carcass hog shows, and above all, the determination of leading swine breeders and commercial growers to produce better products."

The speaker told the audience that swine producers must look at the picture realistically. The fact must be faced that \$4 less annually is spent over the retail counter for pork today than a decade ago. This points up the fact that the swine industry must do a better job to make pork competitive with other meats.

"We are at the crossroads," Haase said, "but we know we have the tools to make vast improvements in the few years just ahead."

He listed as a major principal factor the adequate amount of desirable breeding stock at reasonable prices. He added that today 25 per cent or more of the hogs produced are of the right type, and there is no reason farmers can't be raising 75 to 80 per cent of the right kind within three to five years.

The speaker suggested that there is great potential in lowering costs. This has two purposes: a greater profit for producers and an opportunity to make pork more competitive with other meats.

Dane Hog Producers Face Quotas on Marketings

Danish hog producers are facing a quota system on all supplies sent to factories. Heavy supplies and rising prices for young hogs have upset the home market following the removal of tariffs on bacon exported to the United Kingdom, where market prices have fallen. The hog population in Denmark is still increasing and the industry faces a surplus and even lower prices if the trend is not halted. A quota system of deliveries would tie supplies to what producers shipped in 1960.

STOCKER-FEEDER MOVEMENT OF CATTLE, SHEEP

Stocker and feeder cattle and sheep received in several north central states in July, 1961-60, as reported by the U. S. Department of Agriculture:

		CATTLE .	AND CAL	VES			
	P.S.	P.S. Yards		Direct		Totals	
	Ju	ıly—	Ju	dy-	-Jan	July-	
	1960	1961	1960	1961	1960	1961	
Ohio	3.841	5.580	1.804	1.194	43.753	43 641	
Indiana	9,485	5,802	11,563	10,623	164,702	131,773	
Illinois	24,787	17.824	25,539	17.643	400,347	396,291	
Michigan	2,922	1,517	904	535	26,606	23,413	
Minnesota	10,292	6,981	17,337	13,337	234,968	228,218	
Iowa	46,901	50,487	34,785	52,770	764,491	926,144	
S. Dakota	7,737	9,015	7,086	15,131	103 830	150.821	
Nebraska	20,355	20,163	23,712	29,240	414,591	531,782	
Totals	126.320	117,369	122,730	140,473	2,153,288	2,432,083	
Totals: July,	1960-24	9.050: July	7. 1961-25	7.842			
		SHEEP	AND LAM	BS			
Ohio	1,154	1.876	922	4.104	20.950	39.666	
Indiana	3,913	700	1.416	2,649	31,230	16,975	
Illinois	3,229	5,941	11,886	18.648	134,603	112,998	
Michigan	658	139	1,326	585	8,675	8,657	
Minnesota	6,620	7,207	18,286	14,755	173,607	178,349	
Iowa	16,603	20,822	67,696	76,043	571,158	514,787	
S. Dakota	9,348	15.423	15,912	13,396	138.043	134.240	
Nebraska	24,455	10,863	6,667	7,894	202,636	131,034	
Totals	65,980	62,971	124,111	138,164	1,280,902	1,136,706	
Totals: July,	1960-19	0,091; July	, 1961—20	1,135			

LIVESTOCK PRICES AT LEADING MARKETS

N.S. Yds Chicago Sloux City Omaha

D

and

varo

Sou

quo

C

as I

Jose

wei

CAT State St

ver

Livestock prices at five western markets on Tuesday, Sept. 12, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	N.S. Yds	Chicago	Sloux City	Omaha	St. Paul
BARROWS & GI	LTS:				
U.S. No. 1: 180-200			17.75-18.35		
200-220			18.35-18.50	≥18.25-18.50	17.50-18.75 18.75-19.00
220-240			18.35-18.50	18.25-18.75	18.75-19.00
U.S. No. 2: 180-200			17.75-18.35		
200-220			18.35-18.50		18.25-18.75
220-240			18.35-18.50 17.75-18.65		18.25-18.75
240-270 U.S. No. 3:			17.75-16.65		-
200-220\$	18.25-18.40				17.75-18.25
220-240	18.25-18.40	\$18.25-18.50			18.00-18.25
240-270 270-300	18.00-18.40	18.25-18.40			18.00-18.25
U.S. No. 1-2:					
180-200	18.35-18.75	17.75-18.65	17.75-18.35	17.00-18.25	17.25-18.75
200-220 220-240	18.50-18.75 18.50-18.75	18.60-18.85 18.60-18.85	18.35-18.75 18.35-18.75	18.25-18.50 18.25-18.75	18.50-18.75 18.50-18.75
U.S. No. 2-3:					70:00-10'19
200-220	18.25-18.50	18.25-18.50	18.00-18.25	18.00-18.25	18.00-18.25
220-240 240-270	18.25-18.50 18.00-18.50	18.35-18.50 18.25-18.50	18.00-18.35 17.75-18.25	18.00-18.25 17.75-18.25	18.00-18.25 18.00-18.25
270-300				17.25-18.00	70.00-10.20
U.S. No. 1-2-3:		42 20 10 10	17 70 10 07	12.00.10.00	
180-200 200-220	18.25-18.50 18.35-18.60	17.50-18.40 18.35-18.60	17.50-18.25 18.00-18.50	17.00-18.25 18.00-18.50	17.25-18.25 18.00-18.25
220-240	18.35-18.60	18.35-18.60	18.00-18.50	18.00-18.50	18.00-18.25
	18.25-18.60	18.35-18.60	17.75-18.25	17.75-18.25	18.00-18.25
sows:					
U.S. No. 1-2-3: 180-270	17.25-17.50		17.50-17.75	17.25-17.75	17.00-17.25
270-330	16.75-17.50		16.50-17.50	16.75-17.50	16.75-17.00
330-400 400-550	15.50-17.50 13.75-15.75	15.50-17.50 14.25-15.75	15.75-16.50 14.25-16.00	15.75-17.00 15.00-16.00	15.75-17.00
			14.20-10.00	15.00-16.00	14.75-16.00
SLAUGHTER C STEERS:	ATTLE &	CALVES:			
Prime:					100
900-1100		24.75-25.50	24.50-25.00	24.25-24.75	
1100-1300 1300-1500		24.50-25.75 23.50-25.75	24.00-25.00 22.75-24.00	24.25-24.75 23.00-24.75	
Choice:		20.00-20.10		_0.00-24.10	
	24.00-25.25	23.75-25.00	23.25-24.50	23.00-24.25	23.25-24.75
700-900 900-1100 1100-1300	23.25.24.75	23.75-25.00 23.50-24.75	23.25-24.50 23.00-24.50	23.00-24.25 23.00-24.25	23.00-24.75 23.00-24.75
1300-1500	22.50-24.25	23.00-24.70	22.00-24.00	22.00-24.25	22,75-24.50
Good:					
700-900 900-1100	23.00-24.00 22.50-24.00	22.75-23.75 22.50-23.75	22.00-23.25 21.75-23.25	21.50-23.25 21.50-23.25	22.25-23.25 22.00-23.25
1100-1300	22.00-23.75	22.25-23.50	21.50-23.25	21.50-23.25	21.75-23.00
Standard,					
all wts Utility.	20.50-23.00	21.00-22.75	19.50-21.75	20.00-21.50	20.50-22.25
all wts	18.75-21.00	20.00-21.00	18.50-19.50	19.00-20.25	18.00-20.50
HEIFERS:					
Prime: 900-1100			23.75-24.25	23.50-24.25	
Choice:					00.00.00.00
700-900 900-1100	23.00-24.25 22.50-24.25	22.75-24.00 23.00-24.00	22.00-23.75 22.00-23.75	22.50-23.75 22.50-23.75	22.25-23.50 22.25-23.50
Good:	22.30-24.23	23.00-24.00	22.00-23.13	22.00-20.10	22.20 20.00
600-800	22.00-23.25	21.00-23.00	20.75-22.00	21.00-22.50	20.75-22.25
800-1000		21.00-23.00	20.75-22.00	21.00-22.50	20.75-22.25
Standard, all wts	19.50-22.00	19.00-21.00	19.00-21.00	19.25-21.00	19.00-20.75
Utility,					
all wts		17.50-19.00	18.00-19.00	18.00-19.50	17.00-19.00
COWS, all wts		13.59-16.00	15.25-16.00	15.50-16.50	15.50-16.25
Utility	14.50-15.50	13.00-15.50	14.25-15.50	14.25-15.75	14.00-15.50 12.50-14.00
Cutter	13.00-15.00 12.00-13.50	13.00-15.00 11.50-13.25	13.50-14.50 12.50-13.50	13.50-14.50 12.50-13.75	11.00-12.50
BULLS (Yrls.	Excl.) All	Weights:			
Commercial	18.00-18.50	18.00-20.50	17.50-18.50	16.50-18.50 17.00-18.50	18.00-19.00 18.00-19.50
	17.00-18.50 15.00-17.50	18.50-20.50 17.50-19.50	17.50-19.00 16.00-17.50	16.00-17.00	16.00-18.00
				***	07 00 52 64
CALVES (500	30.00	19.00-25.00		26.00 18.50-24.50	27.00-33.00 26.00-27.00
CALVES (500	Lbs. Down)			10.00-24.00	
Ch. & pr Std. & gd					21.00-23.00
					17.00-21.00
SHEEP & LAN					
LAMBS (110 I	lbs. Down): 18.00-19.00		17.50-18.00	17.00-18.00	17.25-17.50
Choice	16.00-19.00	18.00-18.75 16.50-18.00	16.50-17.50	15.75-18.00	16.75-17.25
Good	13.00-16.30	14.50-16.50	15.50-16.50	14.75-16.00	14.50-16.75
LAMBS (105)	Lbs. Down)	(Shorn):	17.25	17.25	
Choice			16.25-16.75	16.75-17.00	
Good	16.25		-	16.75-17.00	
EWES (Shorn Gd. & ch): 3.50- 4.25	4.00- 4.75		2.50- 4.50	
Cull & util.					
	WHE >14	TIONAL DE	OVICIONE	CEDTEMA	P 16. 196

CORN BELT DIRECT

Des Moines, Sept. 13— Prices on hogs at 15 plants and about 30 concentration yards in interior Iowa and Southern Minnesota, as quoted by the USDA:

15

esday,

keting

St. Paul

7.50-18.75 8.75-19.00 8.75-19.00

8.25-18.75 8.25-18.75

7.75-18.25 8.00-18.25 8.00-18.25

7.25-18.75 8.50-18.75 8.50-18.75

8.00-18.25 8.00-18.25 8.00-18.25

2.25-23.25 2.00-23.25 11.75-23.00

0.50-22.25

8.00-20.50

22.25-23.50 22.25-23.50 20.75-22.25 20.75-22.25

9.00-20.75

7.00-19.00

15.50-16.25 14.00-15.50 12.50-14.00 11.00-12.50

18.00-19.00 18.00-19.50 16.00-18.00

27.00-33.00 26.00-27.00

21.00-23.00 17.00-21.00

16, 19

quoted by the USDA:

Marrows & GILTS: Cwt.**
U.S. No. 1, 200-220 \$18.00 @18.50
U.S. No. 1, 200-220 \$18.00 @18.50
U.S. No. 2, 200-220 \$18.00 @18.50
U.S. No. 2, 200-220 \$17.50 @18.50
U.S. No. 2, 220-240 \$17.50 @18.15
U.S. No. 2, 220-240 \$17.50 @18.15
U.S. No. 3, 200-220 \$17.10 @17.75
U.S. No. 3, 200-220 \$17.10 @17.75
U.S. No. 3, 200-220 \$17.10 @17.75
U.S. No. 3, 240-270 \$16.75 @17.50
U.S. No. 12, 200-240 \$17.75 @18.25
U.S. No. 1-2, 200-240 \$17.50 @17.25
U.S. No. 1-2, 200-240 \$17.50 @17.25
U.S. No. 2-3, 200-220 \$17.75 @18.25
U.S. No. 2-3, 200-240 \$17.50 @17.90
U.S. No. 1-3, 200-220 \$17.50 @18.15
U.S. No. 1-3, 200-230 \$15.85 @17.25
U.S. No. 1-3, 200-250 \$13.55 @15.65
Corn Belt hog receipts,
as reported by the USDA:

		This week est.	Last week actual	Last year actual
Sept.	7	 49,000	59,000	80,000
Sept.	8	 57,000	45,000	58,000
Sept.	9	 36,000	29,000	27,000
Sept.	11	 80,000	Hol.	61,000
Sept.	12	 53,000	90,000	54,000
Sept.	13	 45,000	52,000	65,000

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, Sept. 12 were as follows:

were as follows:
CATTLE: Cwt.
Steers, ch. & pr\$23.00@24.75
Steers, good 22.00@22.75
Heifers, gd. & ch. 21.50@23.75
Cows, util. & com'l. 14.00@15.50
Cows, can. & cut 12.50@14.25
Bulls, util. & com'l. 16.00@18.00
VEALERS:
Vealers, gd. & ch. 22.00@25.00
Calves. gd. & ch 21.00@23.00
BARROWS & GILTS:
U.S. No. 3, 220/240 18.00@18.25
U.S. No. 3. 240/270 18.00@18.25
U.S. No. 1-2, 180/200 17.75@18.25
U.S. No. 1-2, 200/220 18.50@18.75
U.S. No. 1-2, 220/240 18.50@18.75
U.S. No. 2-3, 200/220 18.15@18.25
U.S. No. 2-3, 200/240 18.15@18.25
U.S. No. 2-3, 240/270 18.00@18.35
U.S. No. 1-3, 180/200 17.00@18.00
U.S. No. 1-3, 200/220 18.15@18.50
U.S. No. 1-3, 220/240 18.25@18.50
U.S. No. 1-3, 240/270 18.25@18.40
SOWS. U.S. No. 1-3:
270/330 lbs 17.00@17.40
330/440 lbs 15.50@17.00
400/550 lbs 15.00@15.50 LAMBS:
Choice & prime 17.00@18.00
Good & choice 16.00@17.00

AT DENVER

Livestock prices at Denver on Tuesday, Sept. 12 were as follows:

CATTLE:	Cwt.
Steers, choice	23.00@24.65
oteers, good	none atd
cows, utility	15 00@ 17 00
	13 00 @ 15 00
"MILLOWS & CHITE.	
U.S. No. 1-2, 200/225	10 77 0 10 01
U.S. No. 1 2 100 (245	10.75 (0) 18.85
U.S. No. 1-3, 185/240	18.35@18.75
U.S. No. 2-3, 200/245 SOWS:	17.75@18.35
U.S. No. 2, 300	17.99
	15.00@16.00
Choice & prime	17 50@10 11
Good & choice	11.00@ 10.1
or cutotice	15.00@17.00

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, Sept. 12 were as follows:

were as follows.	
CATTLE:	Cwt.
Steers, choice	23.00@25.00
Steers, good	
Heifers, gd. & ch	
Cows, commercial .	14.00@15.00
Cows, cut. & util	12.50@15.00
Bulls, util. & com'l.	17.00@19.00
VEALERS:	
Choice & prime	29.00@30.00
Good & choice	25.00@28.00
Util. & stand	20.00@25.00
BARROWS & GILTS:	
U.S. No. 1, 200/240	18.65@18.75
U.S. No. 3, 200/220	18.25@18.35
U.S. No. 3, 220/240	18.25@18.35
U.S. No. 3, 240/270	17.75@18.25
U.S. No. 3, 270/300	none qtd.
U.S. No. 1-2, 180/200	18.00@18.60
U.S. No. 1-2, 200/220	18.50@18.75
U.S. No. 1-2, 220/240	18.50@18.75
U.S. No. 2-3, 200/220	18.25@18.50
U.S. No. 2-3, 220/240	18.25@18.50
U.S. No. 2-3, 240/270	18.00@18.50
U.S. No. 2-3, 270/300	none qtd.
U.S. No. 1-3, 180/200	17.75@18.50
U.S. No. 1-3, 200/220	18.35@18.60
U.S. No. 1-3, 220/240	18.35@18.65
U.S. No. 1-3, 240/270	18.00@18.50
SOWS, U.S. No. 1-3:	
270/330 lbs	17.00@17.50
330/400 lbs	15.50@17.00
400/550 lbs	15.00@16.00
LAMBS:	274000
Choice & prime	16.00@18.00
Choice, shorn	17.00

LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, Sept. 12 were as follows:

CATTLE:	Cwt.
Stters, choice	23.00@24.50
Steers, good	22.00@23.50
Heifers, gd. & ch	
Cows, util. & com'l.	14.25@16.50
Cows, can. & cut	
Bulls, util. & com'l.	16.00@18.00
VEALERS:	20100 () 20100
Good & choice	22.00@25.00
Calves, gd. & ch	
BARROWS & GILTS:	
U.S. No. 1, 220/240	none qtd.
U.S. No. 3, 220/240	none qtd.
U.S. No. 3, 240/270	none qtd.
U.S. No. 3, 270/300	none atd.
U.S. No. 1-2, 180/200	17.75@18.25
U.S. No. 1-2, 200/220	18.35@18.50
U.S. No. 1-2, 220/240	18.35@18.60
U.S. No. 2-3, 200/220	18.00@18.25
U.S. No. 2-3, 220/240	18.00@18.25
U.S. No. 2-3, 240/270	18.00@18.25
U.S. No. 2-3, 270/300	17.50@18.00
U.S. No. 1-3, 180/200	17.50@18.00
U.S. No. 1-3, 200/220	18.00@18.50
U.S. No. 1-3, 220/240	18.25@18.50
U.S. No. 1-3, 240/270	18.00@18.50
SOWS, U.S. No. 1-3:	
270/330 lbs	17.25@17.65
330/400 lbs	
400/550 lbs	14.75@16.00
LAMBS:	
Choice & prime	17.50
Good & choice	15.50@17.00
HVFSTOCK P	RICES

AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Sept. 12 were as follows:

CATTLE:	Cwt.
Steers, gd. & ch	23.00@25.00
Steers, util. & std.	20.00@22.50
Heifers, good	22.00@23.00
Cows, util. & com'l.	12.50@16.00
Cows, can. & cut	12.00@14.00
Bulls, util. & com'l.	18.00@19.00
VEALERS:	
Choice	31.00@32.00
Good and choice	23.00@31.00
Calves, gd. & ch	
BARROWS & GILTS:	
U.S. No. 1-2, 200/240	18.60@18.75
U.S. No. 1-3, 200/240	18.25@18.50
U.S. No. 2-3, 240/280	17.50@18.00
U.S. No. 3, 200/250	17.75@18.00
SOWS, U.S. No. 2-3:	
300/400 lbs	15.50@17.00
450/650 lbs	15.00@15.50
LAMBS:	
Choice & prime	18.00@19.00
Good & choice	

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended Sseptember 9, 1961 (totals compared), as reported by the U. S. Department of Agriculture:

		-		
	Cattle	Calves	Hogs	Sheep
Boston, New York City area1	10,683	12,971	34,373	33,958
Baltimore, Philadelphia	7.727	1.699	26.048	3,743
Cincinnati, Cleveland,				100
Detroit, Indianapolis	18,944	3,810	97,267	12,506
Chicago area	17,799	6.954	31,477	6.877
St. Paul-Wis. areas2	25,051	14,854	91,984	15,116
St. Louis area ³	11,035	1,254	70,501	4,675
Sioux City-So. Dak. areast	27,892		79,729	9,958
Omaha areas	36,262	70	66,821	12,045
Kansas City	13,535		28,835	
Iowa-So. Minnesota®	24,063	1,182	212,060	20.852
Louisville, Evansville,				
Nashville, Memphis	5,524	3,031	41,597	
Georgia-Florida-Alabama area?	9,531	4,762	20,323	
St. Joseph, Wichita, Okla. City	17,197	756	33,079	6.342
Ft. Worth, Dallas, San Antonio	10,730	3,680	12,772	26,506
Denver, Ogden, Salt Lake City	20,478	170	11,403	51,646
Los Angeles, San Fran. areas8	24,298	1,242	25,053	27,042
Portland, Seattle, Spokane	8,056	211	16,531	9,005
GRAND TOTALS	288,805	56,646	899,853	239,271
TOTALS SAME WEEK 1960	291,005	69,243	868,197	248,338

'Includes Brooklyn, Newark and Jersey City. 'Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. 'Includes St. Louls National Stockyards, E. St. Louls, Ill., and St. Louls, Mo. 'Includes St. Louls, Huron, Mitchell, Madison and Watertown, S. Dak. 'Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. 'Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuquee, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa. Postville, Storm Lake and Waterloo, Iowa. 'Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Augusta, Moultrie and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. 'Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended Sept. 2, compared with same week in 1960, as reported to the Provisioner by the Canada Department of Agriculture:

	OOD		AL	но			MBS
ST	EERS	CA	LVES	Grad	le B	Ge	od
Al	l wts.	Gd.	& Ch.	Dre	essed	Handy	weights
1960	1961	1960	1961	1960	1961	1960	1961
Calgary\$21.15	\$20.45	\$22.35	\$23.65	\$24.45	\$25.60	\$17.10	\$16.15
Lethbridge . 21.30	20.80	21.00	22.10	24.52	26.08	16.40	15.95
Edmonton 20.80	20.00	23.20	23.75	24.35	25.65	17.50	16.10
Regina 21.25	20.25	26.00	23.50	23.10	25.30	16.40	16.45
Moose Jaw 21.30	20.25	22.50	23.75	23.00	25.00	16.10	
Saskatoon 21.40	20.40	24.00	23.50	24.05	25.75	16.00	15.75
Pr. Albert 21.35	20.15	23.00	23.00	22.50	25.20	16.25	
Winnipeg 21.79	21.23	29.08	28.20	24.58	26.12	17.83	16.60
Toronto 23.00	22.00	30.50	28.97	26.06	28.33	21.00	20.27
Montreal 22.50	21.75	25.70	27.60	26.85	29.00	19.35	20.00

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga., Dothan, Ala., and Jacksonville, Fla., week ended Sept. 9:

Cattle	and Calves	Hogs
Week ended Sept. 9 (estimated)	3.100	12,900
Week previous (six days)	2.560	12.582
Corresponding week last year	2,850	14,028

CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended Sept. 2, compared:

		Week ended	Same
		Sept. 2	1960
	CAT	TLE	
Western	Canada	25,679	19,705
Eastern	Canada	20,455	17,749
Totals	*****	46.134	37,454
	HO	GS	
Western	Canada	41.927	34.355
Eastern	Canada	65,908	59,289
Totals		107.835	93,644
All hog ca	arcasses		
graded		121,094	104,642
g	SHI		
Western	Canada	8.018	6,170
Eastern	Canada	10,129	10,642
Totals		18,147	16.812

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Sept. 8: Cattle Calves Hogs Sheep Los Ang. 2,800 300 325 10 Stockton 1,200 125 550 400 N. P'tland 2,050 400 1,550 4,700

LIVESTOCK RECEIPTS

Receipts at 12 markets for the week ended Friday, Sept. 8, with comparisons:

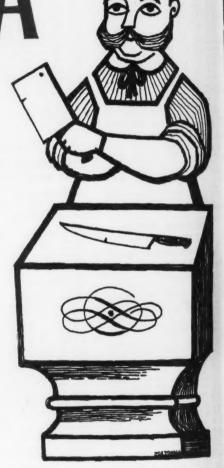
Week to	Cattle	Hogs	Sheep
date	204,500	253,000	92,700
Previous week Same wk.	241,000	276,900	100,800
1960	211,000	248,700	92,500

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for the week ended Sept. 9:

	e Calve		
Salable 37	none	none	none
Total, (incl.			
directs) 1,28	39 93	11,728	2,867
Prev. wk			
salable 2	8 none	none	none
Total, (incl.			
directs) 1,50	2 none	15,289	2,390
*Includes he	ogs at	31st St	reet.

CURONA
PROTECTS
MATURAL
COLOR



Fo Co



WALLERSTEIN COMPANY Division of Baxter Laboratories, Inc. Staten Island 3, N. Y.

Color and flavor of the sort our grandfathers dreamed about—these are yours today in hams, bacons, briskets, and cured comminuted meat products when you use Curona. Remember: for guarding color there is no better erythorbate curing aid and antioxidant than Curona. / Write today for a free sample and bulletin.

The Meat Trail...

Armour Arranges to Buy Food Specialties, Inc.

Armour and Company, Chicago. has arranged to purchase the business and properties of Food Specialties, Inc., of Worcester, Mass., man-ufacturers of "Appian Way" brand of pizza mix and other pizza products. The announcement was made by WILLIAM WOOD PRINCE, board chairman of Armour and Company, and ROBERT D. PRICE, president of Food Specialties, Inc. Armour and Company will operate the business as part of its grocery products division, which is headquartered in Chicago.

In addition to its plant at Worcester, Food Specialties has plants at Fredonia, N. Y., and San Jose, Cal. The firm employs about 115 persons. Armour will exchange shares of its stock for the assets of Food Specialties, Inc., to fulfill the transaction.

JOBS

Dr. Keith E. Peterson has been named to a position on the planning

and appraisal staff of the Meat Inspection Division, U.S. Department of Agriculture, in Washington, D.C. Dr. Peterson goes to his new position from Los Angeles, where he had been as-



s to-

you

iring

etin.

BER

sistant inspector in charge. He joined the MID at Seattle, Wash., in 1947 and remained there until entering the Army Veterinary Corps in 1952. He returned to the MID in 1954 at Salt Lake City, and subsequently held supervisory positions at Green Bay, Wis., and Denver. Dr. Peterson received the degree of doctor of veterinary medicine in 1945 from Washington State University.

J. A. Anderson, superintendent at the Sioux Falls, S. D., plant of John Morrell & Co., Chicago, has announced the promotion of CLIF-FORD F. FISHBACK to divisional superintendent in charge of loading and shipping.

Juel Faubion has been named branch manager for Armour and Company at Honolulu, succeeding the late J. A. MOORMAN. W. P. VAN BAGGEN has served as temporary branch manager for the past five months. Faubion joined Armour at



THREE BELGIAN public relations men on tour of United States were guests at conference on meat industry public relations at American Meat Institute, Chicago. Shown after conference are (seated, I. to r.): Paul Marck, Louvain; Louis Gillet, Brussels, and Jean-Benoit Sepulchre, Brussels. Standing are Aled P. Davies, AMI vice president; John W. Kenney, public relations consultant, International Harvester Co.; Edwin L. Heckler, public relations director, Armour and Company, Chicago, and Herbert B. Bain, public information director, AMI. Tour is sponsored by the public relations associations of Belgium and America.

Portland, Ore., as a salesman in 1949 and since then has served at the Armour plant in East St. Louis and in the Chicago general office. Before his latest appointment, Faubion headed the pork sales department at Spokane, Wash.

CLARENCE O. HINSDALE has been named manager of the Orangeburg,

S.C., plant of Hygrade Food Products Corp., Detroit, announced Hugo Slotkin, president and chairman of the board of Hygrade. Hinsdale succeeds B. F. Bracy, who has been manager of



C. O. HINSDALE

the Orangeburg plant since 1958. A veteran of more than 28 years in the meat packing industry, Hinsdale started his career with Armour and Company and subsequently served with The Cudahy Packing Co., Geo. A. Hormel & Co. and Herman Sausage Co. He was superintendent of the sausage department at the Orangeburg plant from 1943 to 1946 when it was operated by Kingan and Co. and was general manager of Balentine Packing Co., Greensville, S. C., from 1949 to 1951. Between

1952 and December, 1953, he was general manager of The Klarer Co., Louisville, and in 1954 returned to Balentine as executive vice president and general manager. Hinsdale is a former president of the South Carolina Meat Packers Association and has served on the board of directors of the National Independent Meat Packers Association.

Dr. JAMES K. TERRY, JR., has been transferred and promoted to a

supervisory position at the St. Louis station of the Meat Inspection Division, U. S. Department of Agriculture. He goes to St. Louis from Nashville, Tenn., where he held a supervisory position. Dr. Terry



DR. TERRY

received the degree of doctor of veterinary medicine in 1956 from Auburn University, Auburn, Ala.

DAVID W. SMITH has been appointed manager of the industrial relations department at the Wichita, Kan., plant of The Cudahy Packing Co., Omaha, announced George E. Johnson, director of industrial and public relations for Cudahy. Smith joined Cudahy in 1921 as a

chemist and has been a superintendent at both Wichita and Omaha. He will continue his most recent duties as supervisor of labor relations at Wichita and in his new position also will supervise salaried personnel, security, safety, workmen's compensation and medical and employe services at the Wichita plant.

PLANTS

Construction of a \$200,000 addition has begun at the Kansas City, Kan., plant of Swift & Company, Chicago, announced Herbert M. Wiccs, Kansas City general manager. The addition is part of a long-range project, which started 10 years ago, to rebuild the plant into a more modern operation. The new addition, a fourth floor on a three-story building, is expected to be completed by next spring and will house a table-ready meats kitchen.

Plans for a \$20,000 expansion program have been announced by Alice Packing Co., Alice, Tex. Included in the program are the addition to the existing facility of a 22-ft. x 53-ft. cooler and a 16-ft. x 16-ft. engine room. New roofing and flooring are also planned.

BURL FLETCHER, president of Fletcher's Food Service, Inc., has announced plans for the construction of a meat packing plant at Pratt, Kan. The new plant will contain about 3,500 sq. ft. of floor space and will have a kill capacity of seven head of cattle per hour. The company will retain its present processing plant in Pratt but will shift custom



"SLOW DOWN before it is too late" is advice given by Brooks C. Shaw, executive vice president of Kelly Foods, Inc., Jackson, Tenn., meat canner, in August issue of The Rotarian. Shaw's article, entitled "A Heart Attack Taught Me How to Live," tells how heart attack played major role in changing his outlook on life and future business activities.



SAFE DRIVING is theme of this public service message on top of South St. Paul, Minn., building. Swift & Company, Chicago, recently inaugurated poster service in South St. Paul. Shown in photo are (1. to r.): David Hardman, mayor of South St. Paul; I. E. Erickson, Swift's plant manager in that city, and William J. Vaughn, Minneapolis branch manager of General Outdoor Advertising Co.

slaughtering for farmers to the new plant, which will be built according to U. S. Department of Agriculture specifications. ROBERT MORRIS is the architect for the new facility.

Donald Furrer of Centralia, Wash., and Norman Wirth of Chehalis, Wash., are building a new meat packing plant, estimated to cost about \$10,000, at Centralia. The building will contain a slaughter floor and will have 2,800 sq. ft. of floor space. Occupancy is expected in the latter part of November.

DEATHS

A. CLAY ROBERTS, 77, a founder and president of Roberts Packing Co., Kimberton, Pa., passed away. Surviving are his widow, MAY, and a son, PAUL.

Andrew Wolschlag, 65, retired Youngstown, O., district manager for Swift & Company, Chicago, passed away. Surviving are his wife, Bertha, and two children.

W. C. Brettschneider, 63, retired national supervisor of the meat grading branch, Livestock Division, U. S. Department of Agriculture, died September 10. Brettschneider, who retired four years ago after suffering a stroke, is survived by his widow, Zelma, and two sons.

TRAILMARKS

JOHN F. BUCKLEY has resigned as eastern representative of the American Meat Institute and joined the American Sheep Producers Council, Inc., as New England regional merchandising director and cutting specialist. He will continue to headquarter in Boston. Buckley had been with the AMI since 1941.

F. W. GAGE, who recently retired as provision manager at St. Louis Independent Packing Co., St. Louis, Mo., has joined the meat brokerage firm of L. Steinberg Co., St. Louis

CARTER W. DENNIS, president of Sioux City Dressed Pork, Inc., Sioux City, Ia., has been elected to the associate board of advisers of the Greater Iowa Corp., a holding company organized for the purpose of developing Iowa's assets.

Plans have been announced for a joint convention of the California Cattlemen's Association and the Nevada Cattlemen's Association to be held Friday and Saturday, December 8-9, at the Hotel Mapes in Reno, Nev.

The annual field day of the Southwestern Illinois Angus Breeders Association attracted about 100 Angus breeders and their families to the farm of Dr. E. A. ASBURY in New Baden, Ill.

John Hofbauer, passenger traffic manager in the general transportation department of Swift & Company since 1932, has marked his 50th year of continuous service with the Chicago meat packing firm. Hofbauer joined Swift at Chicago in 1911.

The board of directors of the Pacific Coast Renderers Association, meeting recently in San Diego, voted to support the national association in its research work and arthorized a contribution to the general fund to maintain the project. The board also heard reports from committees on their progress in studies of odor control and freight rates. The Pacific Coast group will hold its annual convention in Las Vegas on February 9-10.

The American Hereford Association sponsored a contest for Hereford breeders from Indiana, Illinois and Kentucky on September 11 at Indianapolis. Northern Pump Farms of Richmond, Ill., won first-place blue ribbons with both the champion bull and champion female. The reserve championships were divided between Shadeland Farms, Lafayette, Ind., and Beryl Huffman and Son of Lapel, Ind.

The state of New York has granted charters of incorporation to M & R Meat Packing Corp., 832 Washington st., New York City, and Barry Packing Co., Inc., also of New York City.

St. Paul,

ter serv-

, mayor

William

ising Co.

tor and

continue

Buckley

retired

t. Louis

t. Louis.

rokerage

Louis. ident of c., Sioux the asof the ng comrpose of

ed for a alifornia

and the ation to lay, De-Mapes in

of the s Breedbout 100 milies to y in New

er traffic nsporta-

Company

oth year the Chi-

Hofbauer 1911. the Pasociation, Diego,

al associand au-

1941.

The 1960 National Awards Jury of the Freedoms Foundation has presented Swift & Company, Chicago, an honor certificate award for "The Price of Freedom," a 30-minute flannel-board presentation which stresses the importance of an individual's vote and Americans'



MEAT GRADING demonstration at Modern Meat Packing Co., Norwalk, Cal., brought together about 100 ranchers, feeders, buyers, meat packers, meat jobbers and retailers for purpose of learning government's method of grading meat. Shown in Modern's cooler are (1. to r.): Ray Coziar, assistant supervisor at Los Angeles meat grading station; Bob Robinson of Modern Meat Packing Co.; Larry Shew and Cal Faello, assistant supervisors at Los Angeles; Norton Weinberg of Modern Meat Co., and Tom Cook, grading supervisor.

responsibilities as citizens. The award-winning presentation was prepared by H. A. SCHERUBEL, head of the firm's Sioux City, Ia., industrial relations department, under the supervision of H. L. SWIFT, head of the personnel development

division in the industrial relations department at the Chicago general office. "The Price of Freedom" has been shown to more than 21,000 Swift employes and friends at approximately 355 meetings held around the country.



Useful Hints on Improving Meat Industry's Mediocre Safety Record Will be Offered at Annual Congress

GOOD reason for the average packer to attend the forthcoming meat packing section meeting of the National Safety Congress on October 16 and 17 at Chicago's Pick-Congress Hotel can be found in the latest accident frequency report prepared by the Bureau of Labor Statistics, U. S. Department of Labor.

According to this report, the meat industry's safety performance is, at





W. W. McCALLUM

F M RPOWN

best, mediocre. Its frequency rate, an arbitrary but good measure of safety efficiency, is more than twice that of the all-industry rate compiled from reports submitted by firms in 132 industrial classifications. The all-manufacturing rate for the second quarter of 1961 is

10.5 (per 1,000,000 man-hours worked), while the rate for meat packing and custom slaughtering is 25.2 and for sausage and other prepared meat products, 26.3. These frequency figures represent lost-time accidents.

Practical hints on "beefing up" specific areas of meat packer safety procedures will be offered at the section's annual meeting in Chicago next month.

W. W. McCallum, president of John Morrell & Co., Chicago, will attempt to answer the "why" of safety in his talk on "Investment in Safety." In its operation of both large- and medium-sized plants, the Morrell management has solved the problem of applying specialized safety knowledge gained at the medium-sized plant level. McCallum will evaluate his company's safety program, which was one of the first such programs in the meat industry.

"The Dividends" is the topic to be presented by Richmond Unwin, assistant to the president, Reliable Packing Co., Chicago. This medium-sized pork packer is conducting a long-range study on the effectiveness of a formal safety program in

reducing the incidence and costs of accidents. Since the program is administered as a part-time staff function, its evaluation should be of interest to medium and smaller plants which have to administer safety programs in a like manner.

age

loor

ing

test

des

trib

Thi

tor,

etn

the

His

Product handling is a constant problem facing the meat industry. In a symposium moderated by

Greg Pietraszek, technical editor, The NATIONAL PROVISIONER, two speakers will describe the latest materials handling equipment and techniques for moving products safely and more efficiently in meat

packing plants.

Frank M. Brown, chief engineer, research and engineering division, Geo. A. Hormel & Co., Austin, Minn., will describe how conveyors can add a margin of safety to the packing plant. Hormel was the first company in the industry to utilize a conveyor network to tie in various meat manufacturing departments with the loading dock and to perform temporary storage functions. Brown also will present his views on future conveyor layouts.

Robert Roegner, chief materials handling engineer, Armour and Company, Chicago, will discuss in detail several of the new techniques used by the packer for transporting



Now I've heard all the stories! Don't tell me you can match Asmus for quality seasonings and prompt delivery.



beef quarters and shipping packaged products. The use of a plastic loop hook as a beef suspending technique is undergoing plant testing by Armour and results of the test as they pertain to safety will be described by Roegner.

costs of

is ad-

ff func-

of in-

plants

safety

onstant

ted by

editor,

R, two

est ma-

it and

roducts

n meat

ngineer,

livision.

Austin.

nveyors

to the

he first

utilize

n vari-

depart-

and to

func-

ent his

layouts.

aterials

ir and

cuss in

hniques

porting

rest

ıct

ustry.

What can be done to control upper respiratory infections that contribute so largely to absenteeism? This question will be answered by Dr. Tracy E. Barber, medical director, Geo. A. Hormel & Co., who will present the findings of a recent study conducted by the packer. Practical suggestions on avoiding the dilution of manpower by respiratory infections during the industry's peak season will be offered by Dr. Barber.

Dr. Sidney Brody, medical director, John Morrell & Co., will discuss common disabilities in the industry. His talk will be based on a study of medical and safety records of the Morrell organization and will include practical means of avoiding the most common disabilities.

Both of the medical speakers will present their subjects in non-medical terms so that management representatives can better understand the recommendations and use them in their own plants.

When an accident occurs, it becomes imperative that proper records and reports be secured. The nature and scope of these records will be described by Norman J. Kirk, welfare manager, Canada Packers, Ltd., Toronto, Ont., and Howard Rebholz, safety director, The Rath Packing Co., Waterloo, Ia., at the safety meeting.

Failure to secure proper reports frequently jeopardizes the rights of the injured employe and makes planning of preventative measures





P. POEGNE

DR. BROD

difficult. However, too much paperwork involves needless expense. The two speakers will present detailed information on practical accident reporting and record keeping.

A provocative question involving the whole issue of a safety program will be explored by E. D. Peeler, jr., manager, industrial relations, Genesco, Nashville, in his topic, "Are Safety Directors Really Necessary?"

In the light of a recent study con-

ducted among Alabama meat packers, in which 25 per cent of matched plants dropped formal safety programs between 1952 and 1959 and 41 per cent had no formal safety program in 1959, the subject should be of considerable interest to small packers (see the NP of May 13, 1961, page 21, for details of the study). This is especially true since unions and state governments are taking a more active interest in the safety performance registered in various industries.

A recent report made by Samuel Bernstein, acting director, Illinois Department of Labor, noted that state inspectors conducted safety inspections in 2,500 plants in May and June and found 12,670 violations of health and safety regulations. While these reportedly were corrected quickly, the scope of this activity clearly indicates that the question posed by Peeler needs critical evaluation as a measure of management policy.

Oil Chemists' Convention

The Pick-Congress Hotel, Chicago, has been chosen by the American Oil Chemists' Society of that city as the site for its autumn convention. The organization's meeting has been scheduled for October 30 to November 1.



TRAM RAIL & MONO RAIL SYSTEMS

Designed, fabricated, and installed to your specifications.

Complete Slaughtering, Packinghouse and Sausage Plant Machinery and Equipment

TRACKS — TROLLEYS — SCALES — RACKS
MATERIAL HANDLING EQUIPMENT

Contact Us Today

H. H. EDWARDS, Inc.

ENGINEERS and CONTRACTORS

550 W. 53rd St.

New York 19, N. Y.

Phone: CIRCLE 7-5630



ATTENTION RENDERERS

LOW LOADING LOW COST

with PACE DESIGNED BODIES

Maintenance Free-Dependable-Detachable Containers

- Partitions for Multiple Material Handling
- · Choice of Models or Sizes

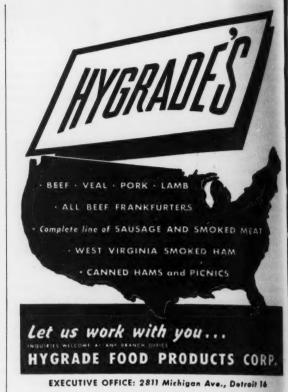
For Free Demonstration or Additional Information-

Write - Wire - Phone

PACE CORP. 3433 Farmington Rd., Peoria, III.

Telephone 674-8911





ૢૄ૾૾ૐઌ૾ૹઌ૾૽ૹઌ૾૽ૹઌ૾૽ૹઌ૾ઌ૽ૹૢૺ

A great name...

a fine reputation

since 1904

Trunz

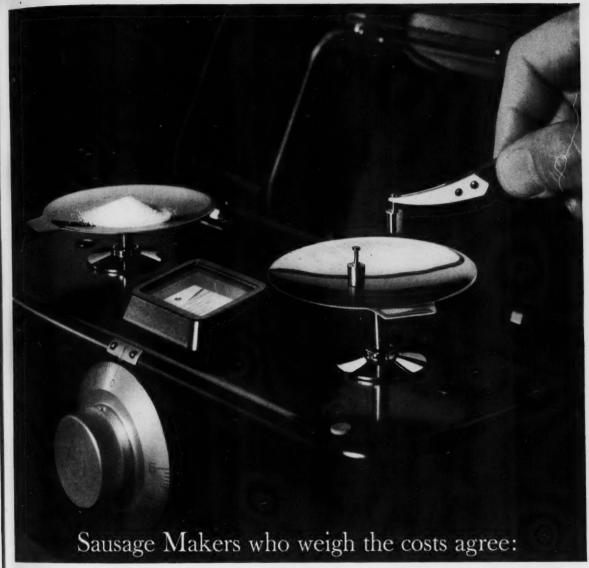
FOR QUALITY

HAMS • BACON • BOLOGNA
SAUSAGE • CANNED HAMS
PULLMAN OR PEAR SHAPE
BOILED HAMS • MEAT LOAVES

U.S. GOVERNMENT INSPECTED EST. 446

General Offices and Plant 25-45 Lombardy Street, Brooklyn 22, N.Y.

ale bale bale bale bale bale bale bale



When quality is in the balance...choose Morton '999' Salt

Morton '999' Salt is always 99.9% clean, pure sodium chloride, exceptionally low in copper and iron, which accelerate oxidative rancidity and cause spotty color defects. Furthermore, '999' dissolves quickly and evenly for uniform flavoring.

Nu-Cube 999 is recommended for dry cured sausage and hams. Morton produces many grades of salt for the Meat Industry—but we don't recommend any one of them for all products. For dry cured sausage and hams we recommend another type of salt—Nu-Cube 999. It has the same high quality as Morton '999,' but has a minute quantity of propylene glycol added. Nu-Cube 999 is less likely to cake. The propylene glycol keeps ingredients from separating in making cures for dry sausage. In dry cured hams, Nu-Cube 999 adheres better than other grades of salt.

Mail coupon today for a free copy of the informative new booklet on Morton '999' Salt.

Please send me a free copy of your new booklet.

I also would like to talk with a Morton Representative about the types of salt used in the Meat Industry.

Company

Address______Zone___State____

MORTONSALT COMPANY INDUSTRIAL DIVISION Dept. NP-9, 110 N. Wacker Drive, Chicago 6, III.

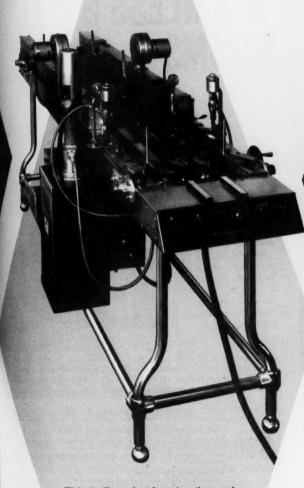
MATIONAL PROVISONER, SEPTEMBER 16, 1961

93

package a little...or a lot...



TUX MACHINE you!



This is Tux, Jr., featuring the revolutionary, new Maraseal enclosed glue system which saves substantially in glue usage, cuts maintenance costs to a minimum and far surpasses the strictest sanitation standards. One operator can easily handle up to 25 packages per minute. It is compactly designed-slightly over 7' in length-and leased

> exclusively by Marathon.

For packaging ... and ideas ...
you can't beat marathon



EASTERN BROKERAGE COMPANY

again welcomes its friends to visit with us in our hospitality suite at the

AMI CONVENTION

- HARRY GIRARD
 - EDDIE APPELL
 - DAN MATHEWS
 - JOE KEANE
 - SAM SCHWARTZ

EASTERN BROKERAGE COMPANY

1617 PENNSYLVANIA BLVD.

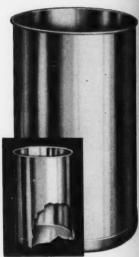
PHILADELPHIA 3, PENNSYLVANIA

TELEPHONE: LOCUST 8-1420

whether you need I or a carload

CALL ON TRANS **FOR HIGH QUALITY** STAINLESS STEEL DRUMS

If you process or store pharmaceuticals, meat products, high purity chemicals or any other products where absolute control of sanitation is necessary, Inland Stainless Steel Process Drums will make your job easier. Their durable, all-welded, stainless steel construction insures long life, and their special sanitary bottoms with smooth, rounded interiors permit complete emptying and easy cleaning and sterilizing.



Manufactured in 30 or 55 gallon capacity sizes, from many types of stainless steel, Inland Process Drums are also available with covers, or with I-bar or swedged rolling hoops. Call on Inland for your stainless steel shipping drums and pails too!

free	"The Use and Care of Stainless Steel Drums" Here is a useful, new booklet. It gives valuable information on how to use and get maximum life from stainless drums and fully describes the Inland line. Send in this coupon for your free copy.
	☐ Please send free copy of "The Use and Care of Stainless Steel Drums".

	Please	have	your	representative contact	me.	
e				Title		_

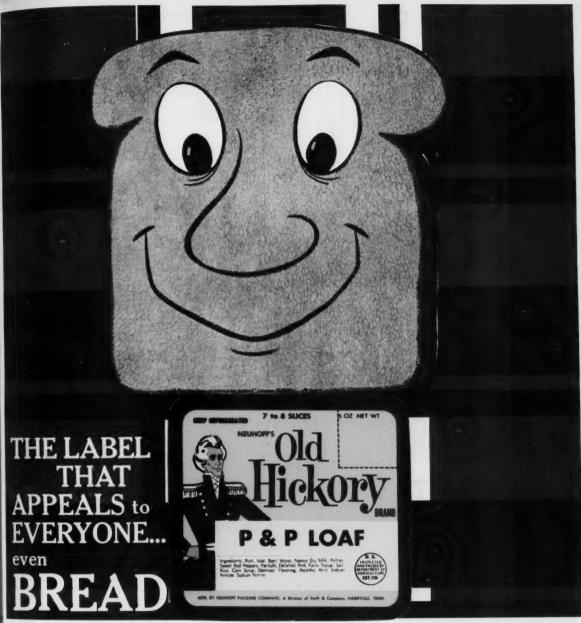
Name	Title
Name	
Address	
City	ZoneState



INLAND STEEL CONTAINER COMPANY

Division of Inland Steel Company 6532 South Menard Avenue, Chicago 38, Illinois Flants: Chicago, Jersey City, New Orleans, Cleveland and Greenville, Ohio.

teel shipping and processing containers, including galvanized and heavy duty ICC dru



Labels by Rotogravure Stand Out in Meat Cases . . . Flirt Their Way into Homes

Bread loves Rotogravure labels just as much as people do. Why? Because the sales appeal contained in each Rotogravure label moves delicious lunch meat quickly out of crowded meat cases and into homes where it is enjoyed between two slices of bread. For this, bread is grateful, and people, too.

Rotogravure designs and produces all types of effective printed labels and materials, including heat seal, pressure sensitive labels on paper or foil, over-wraps on foil, paper or laminated stock. We run six-color jobs through in a single operation, thereby keeping your costs at a two-color level.

So whatever your labeling problem may be, contact your nearest Rotogravure Packaging Sales Representative today. Send a sample of your package for faster solution. We'll help you put a selling face on your product's package . . . a face that will speak profitably for you.

Look us up at booth #186 A.M.I. meeting



d

covers,

Jersey

y ICC drums

ROTOGRAVURE PACKAGING, INC.

ADDISON, ILLINOIS

Chicago Suburb • Phone Kingswood 3-9555

SALES REPRESENTATIVES FRED C. STROUT P.O. Box 5079 Minneapolis, Minn.

P.O. Box 2212 Mashville, Tenn. PACIFIC AGENTS 115 New Montgomery St. San Francisco 5, Calif.

CADILLAC PRODUCTS, INC. 7000 East 15 Mile Road Warren, Michigan L. F. (LEN) HADASEK 10600 E. 79th Terrace Kansas City 33, Mo.

JACK WALLS 1225 S. Grand Ave. Pasadena, Calif.

ATIONAL PROVISONER, SEPTEMBER 16, 1961

THE PURECO CO. COLD BLUE LINE

drops temperatures to sub-zero in seconds!



SAVE WITH PURECO CO. "BLAST CHILLING"

Pureco carbon dioxide liquid sprayed into trucks or railroad cars reduces interior temperatures to sub-zero in seconds. The warm, moisture-laden air is flushed out and replaced with cold dry vapor, thus preventing "heat shock" from loading temperatures. Pre-cooling periods are shortened, "pull-down" periods eliminated, product temperatures remain constant.

No special equipment needed!

Pureco CO₂ Blast Chilling needs no special equipment. It acts as an auxiliary to your truck's normal refrigeration system... mechanical units, hold-over systems or "DRY-ICE."

Have a <u>Blast Chilling</u> demonstration

Pureco would like to demonstrate Blast Chilling to you in your trucks under your working conditions—with no obligation on your part. Call your Pureco representative or write:



98

See us at the AMI Show, Booth 55 & 56

PURE CARBONIC

Pure Carbonic Company, A Division of Air Reduction Company, Inc. General Offices: 150 East 42nd Street, New York 17, N.Y.



Allbright-Nell CoThird Coner
American Can Co.
American Can Co.
American Viscose Corp.
Archibald & Kendall, Inc.
Artic Star, Inc.
Asmus Bros., Inc
Asmus bros., Inc.
Atmos Corp.
B.N.S. International Sales Corp
Baltimore Spice Co.
Barliant and Co
Beacon Metal Products
beacon metal Products
Berg & Co., David
Business Engineering34
Calgon Co24, 25
Campbell & Co., G. W
Cincinnati Butchers' Supply Co
Continental Electric Co.
Cryovac Co32, 33
Cudahy Packing Co.
n 11 111 n
Daniels Mfg., Co
Darling and Co
Despatch Oven Co
Diamond Courtel Salt Co
Dobeckmun Co74, 75
Du Bois Co., Inc
duPont de Nemours, E. I. & Co., Inc
Dupps CoSecond Cow
- oppo oo maaaaaaaaaaaaaaaaaaaaaaaaaaaaaa
Eastern Brokerage Co
Edwards, H. H. Inc.
Ekco-Alcog Containers, Inc.
Exact Weight Scale Co
and Treight Oldie Co
Fairbanks, Morse & Co
E
Farrow and Co.
First Spice Mixing Co., IncFront Cover
Frick Co.
11 10h WV: 1101010111111111111111111111111111111
Gebhardt's Controlled Refrigeration Systems

ADVERTISING DEPARTMENT

Chicago Office

WILLIAM K. MURRAY, Advertising Manager
JOHN W. DUNNING
J. L. HOBSON

PEGGY E. TILLANDER, Production Manager 15 W. Huron St., (10) Tel. WH 4-3380

New York Office
ROBERT T. WALKER GARDINER L. WINKLE,
RICHARD E. PULLIAM
527 Madison Avenue (22) Tel. Eldorado 5-6663

Cleveland, Ohio

Hobart Mfg., Co	2
Inland Steel Container Co	3
Milesature	
Jamison Cold Storage Door CoFourth Cove	r
Jamis Corp. 6- Jeson Mfg., Co. 70	4
Kadison Laboratories, Inc. Kiwi Coders Corp. Koch Supplies, Inc. 4	5
Lazer Co5	8
Marathon Corp. 94, 9 Mayer, Oscar and Co. 3 Merket and Co., Inc. 2 Merket, Inc. 6 Milprint, Inc. 1 Milwaukee Spice Mills 16, 1 Morton Salt Co. 9	1 3 2 7
Oakite Products, Inc.	5
Pacific Transducer Corp. 6 Pak-Reard Corp. 6 Pincus, Bernard S., Co. 6 Preservaline Mfg., Co. 7 Pure Carbonic Co. 98, 5 Refrigeration Appliances 8 Reiser, Robert & Co., Inc. 10 Rotogravure Packaging, Inc. 9 Russell Harrington 9	31 39 3 72 99 40 01
St. John and Co	
Sandvik Steel Belt Conveyors Div. Sandvik Steel, Inc. Sanfax Co. Sharples Corp.	59 31
Simplex Pump Co. Sloman, Lyons Brokerage Co.	51
Smith, H. P., Paper Co.	70
Smith's, John E., Sons Co	5
Southwestern Supply & Marking Works	69
Southwestern Supply & Machine Works Standard Casing Co., Inc. Stange, Wm. J., Co. 35-	69 38
Taylor Instrument Companies Trailmobile, Inc	53
Union Carbide Corp. Yisking Co., Div	EE
	- 1
Vegex Co.	70
Visking Co. Div. of Union Carbide Corp	
	1
West Carrollton Parchment Co.	86

24, 25

.32. 33

..82

WINKLE,

5-6663

Retain "Fresh-Killed Bloom"

WITH
PURECO
"DRY-ICE"
or
CO₂ LIQUID
"CHILL
GRINDING"

The Pureco Chill Grinding process uses "Dry-Ice" or CO₂ Liquid to produce uniformly high quality ground products. There is a better retention of color and "bloom", as well as considerable dollar savings.

Temperature is pulled down quickly and held in a desired temperature range. Re-cooling after grinding is eliminated, grinding is better, easier. Results: A saving on labor costs, shrinkage is reduced, chill room space is saved.

Have a trial
Chill Grinding
demonstration.

Pureco would like to demonstrate its Chill Grinding process to you in your plant . . . under your working conditions with no obligation on your part . . . call your Pureco man for details or write.



Pureco's new booklet "How Carbon Dioxide Serves You". Write for free copy.





See us at the AMI Show, Booth 55 & 56

Pure Carbonic

Pure Carbonic Company, A Division of Air Reduction Company, Inc.
General Offices: 150 East 42nd Street, New York 17, N.Y.

AT THE FRONTIERS OF PROGRESS YOU'LL FIND AN AIR REDUCTION PRODUCT



Booth 46 **Machinery Hall**

BUILD CUSTOMER PREFERENCE FOR YOUR MEATS WITH INTERNATIONAL KENFIELD **VACUUM PACKAGING SYSTEM**

- Pouches are vacuum packaged to keep meats tasty
 Will not stick to meats

- Writ not steek to meats
 Are grease proof and water proof
 Eliminate shrinkage and freezer burn
 90% faster thawing than conventional packages
- . Save freezer and refrigerator space

AND THE INTERNATIONAL KENFIELD SYSTEM IS SIMPLE AND LOW-COST

For more information write or call



205 West Wacker Drive, Chicago 6, Illinois Phone ANdover 3-0843

DESPATCH SMOKE HOUSE REDUCES SHRINK MORE THAN



For users. Soundly enaineered and solidly built

Meat processing techniques of tomorrow are fashioned by Despatch today.

TOPS IN UNIFORMITY TOO!

Products of the same weight were sampled from every conceivable place in the smoke house. Not a fraction of an ounce of difference was noted, regardless of where the meat was positioned. Proof positive of Despatch's uniformity. You'll want to get complete information on these ruggedly constructed, easy operating smoke houses. You'll find them economy leaders, simple and easy to maintain.

Despatch provides planning information at no charge for custom designed and engineered houses.

To investigate the Despatch custom smoke house program and standard "package type" smoke houses, send for bulletin No. 302-A1



DESPATCH OVEN COMPANY

FOOD INDUSTRY PRODUCTS DIVISION 619 S.E. 8TH STREET MINNEAPOLIS, MINNESOTA VOLUME 145 SEPTEMBER 16, 1961 NUMBER 12



CONTENTS

News and Views 41 Editorial opinion as well as an account of what's happening in Washington, the state capitals and North, East, West and South of importance to the meat industry. New low-temperature evaporating system utilizes mechanically-generated heat and vacuum to dry blood, assuring maximum solubility for the product and virtually no protein coagulation. Plant Layout Ideas 44 Last of three articles on meat plant layout and design discusses detailed department designs and chill room refrigeration. Small Packer Solves Problems 46 How small Maryland packer solved problems of equipment selection, plant modification and work flow when it found it had to acquire humane certification. New Armour Contract "Technological adjustment pay" (TAP) for veteran employes displaced by shutdowns is unique feature of three-year agreement. **Market Summaries**

All Meat, page 78; Processed Meats and Supplies, page 79; Fresh Meats, page 80; Provisions and Oils, page 81; By-Products, page 82, and Livestock Markets, page 84.

EDITORIAL STAFF

EDWARD R. SWEM, Vice President and Editor GREGORY PIETRASZEK, Technical Editor BETTY STEVENS, Associate Editor ROBERT KULAR, Associate Editor GUST HILL, Market Editor DANIEL O'CALLAGHAN, Associate Editor

EXECUTIVE STAFF

THOMAS McERLEAN, Chairman of the Board LESTER I. NORTON, President A. W. VOORHEES, Secretary

PROVISIONER PUBLICATIONS

The National Provisioner, The Daily Market & News Service, Purchasing Guide for the Meat Industry, American Miller and Processor, Feeds Illustrated, Consolidated Grain Milling Catalogs, Feeds Illustrated Daily, American Miller Daily and Feed Trade Manual.

Published weekly at 15 West Huron st., Chicage, Ill., U.S.A. The National Provisioner, Inc. Yearly subscriptions: U.S., \$4.50 ada, \$8.00; Fereign countries, \$8.00. Single copies, 30 cants. Ceptile 1961 by The National Provisioner, Inc. Trade mark registered in Patent Office. Second class postage paid at Chicago.

to
sausage
makers who
want to
eliminate
AIR

BC)

of te th

u-

out

46

b-

ca-

to

56

for wns ent.

51

and

80; icts,

84.

103

Con-Daily,

BER 1

POCKETS

The NEW VEMAG G-250 is the only continuous stuffer to completely eliminate air pockets in BOLOGNA as well as heavy emulsion DRY SAUSAGE.

NEW IMPROVED
VACUUM ATTACHMENT
MAKES THIS POSSIBLE.

CAPACITY:

UP TO 6 TY-LINKERS ON ONE HORN UP TO 8000 LBS. OF BOLOGNA PER HOUR



The G-250 can be set up in minutes simply by connecting it to an electrical outlet—no water or air connections necessary.

Let us show you how this outstanding equipment can give you better products, increased yield and big labor savings.

U. S. Patent Granted

- Control of filling pressure by advanced mechanical stuffing system
- Improves appearance
- No smearing
- Utilizes your casings much better
- Saves time and money by eliminating vacuum mixer
- Reduces drying time on Dry Sausage
- Has its own labor-saving loading device
- Simplicity and ease of operation and maintenance

WRITE OR PHONE:

ROBERT REISER & CO., INC.

253 Summer St., Boston 10, Mass.

HUbbard 2-1225

Distributors for Great Lakes Region SHARP TOOL SERVICE CO., 5401 W. Lake St., Chicago 44, Illinois

Distributors for West Coast S. BLONDHEIM CO., 425 Third St., San Francisco, Calif., SUtter 1-1892

See us at Booth 122 at the AMI Convention



WE'RE REALLY THE "CAT'S MEOW"!

The *lady* of the house, however, may look at a crumpled Daniels wrap and take it for granted. It's okay by us.

When she takes it for granted, remember, she's taken it. She didn't stop to figure out why (crisp colors, "take-me-home" appeal, beautiful printing). She did stop to buy products in Daniels wraps, our main concern and yours. We put everything we have into Daniels wraps and hope you'll do the same. Give us a call soon. We'd like to tell you more.

This is the freshness you capture in a Daniels wrap.

DANIELS

MANUFACTURING COMPANY RHINELANDER, WISCONSIN

Sales offices: Rhinelander, Wisconsin . . . Chicago, Illinois . . . Rochelle Park, New Jersey . . . Columbus, Ohio . . Florissal Missouri . . . Irving, Texas . . . Denver, Colorado . . . Arcada California . . . Sacramento, California

MEMBER OF WISCONSIN PAPER GROUP FOR BETTER POOL CAR SERVICE

CLASSIFIED ADVERTISING

played: set solid. Minimum 20 words, , additional words, 20c each. "Posi-, Wanted," special rate; minimum 20 , \$3.50; additional words, 20c each.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER

EQUIPMENT FOR SALE

THE LAZAR COMPANY

brokers · dealers · sales agents · appraisers 1709 W. HUBBARD ST., CHICAGO 22, ILL

NEW-USED-REBUILT MACHINERY FOR MEAT PACKERS-RENDERERS-SAUSAGE PROCESSORS and ALLIED FOOD INDUSTRIES

See our ad on page 58

ANDERSON EXPELLERS

All Models, Rebuilt, Guaranteed

We Lease Expellers
PITTOCK & ASSOCIATES, Glen Riddle, Penn.

FOR SALE—One Used CP ice cream freezer converted to lard chiller. May also be used for chilling viscious liquids. Complete with ammonia surge drum and controls. Capacity to 1500 pounds lard (120°-80°) per hour. Contact McClendon, 90 Franklin Street, Nashville, Tennessee, AL 5-0342.

FLOOR DEMONSTRATOR—"INSTANT ICE" flake ice machine. Capacity up to 720 lbs—pure—dry—hard ice flakes every 24 hours. Available with or without storage bin. FS-421, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: 1—200# stuffer, 1—400# mixer, 5 H.P. grinder, stainless steel stuffing table, bacon hooks, aluminum sausage sticks, 2-5 station smoke house trucks. SAM HARRIS, 5650 McFarland Road, Indianapolis 27, Ind.

COMPLETE: Sausage room equipment, all 200# capacity Mixer, Cutter, Stuffer, Big Grinder Tank, Tree. CHEAP. FRANKFORT PROVISION CO., Route 4, Box 299, Frankfort, Indiana

JUST IN TIME FOR CHILI
4 steam jacketed copper kettles. 3—60 gallon and
1—150 gallon capacity. All with agitators. No
electric motors supplied. 3750.00 for the 60 gal.
kettles. \$1,000 for the 150 gal. kettle. F.O.B.
Lincoln, Nebraska. FS-426, THE NATONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: 43 B Buffalo Chopper. In good condition, with loader and extra set of knives. \$350.00. SAN BERNARDINO SAUSAGE COMPANY, Highland, California.

PLANTS FOR SALE OR RENT

\$1,100,000.00 TAX LOSS

Northern Ohio pork packer, fully equipped from hog pens through modern killing floor to well-equipped coolers. Operating under U. S. Government inspection.

Weekly capacity: 12,000 hogs, 150,000 pounds of sausage, 100,000 pounds of sliced bacon, 150,000 pounds of other smoked meats. Available for immediate lease or purchase, three railroad sidings, principals only.

FS-428, THE NATIONAL PROVISIONER

Chicago 10, Ill.

SPECIAL OFFERING

200 New 302 Stainless Steel Tubs, 21" O.D. x 13%" deep, w/2-drop handles, \$40.00-ea. value, your price \$30.00-ea., F.O.B. Chicago, Illinois.

Current General Offerings

3475—BACON SKINNERS: (2) Townsend #52-A, w/mdl. #59 Turnover attachment ea. \$1,500.00 3416—BACON SKINNER: Townsend #52 ... \$795.00 3409—STUFFER: Boss 400.# cap. \$1,250.00 3071—SILENT CUTTER: Boss #40-A, 100 lb. cap., 7/2 HP. motor ... \$495.00 3478—CALF HEAD SPLITTER: Boss, 2 HP. \$1,250.00 3478—CALF HEAD SPLITTER: Boss, 2 HP. \$1,250.00 3480—WASHER: American Cascade, stainless steel, 42" x 42" l HP. motor ... \$850.00 3481—EXTRACTOR: American Mach. & Metals, stainless steel, 30" dia. x 18" deep basket ... \$850.00 3424—GRINDER: Anco mdl. 766A, St. Louis bowl, 50 HP. mtr., good cond. ... \$1,750.00 3417—PORK-CUT SKINNERS: (3) Townsend #27, reconditioned ... \$55.00 advoluments \$450.00 \$1,750.00 3424—GRINDER: Anco mdl. /86A, St. Louis Bowl.
50 HP, mtr., good cond.
3417—PORK-CUT SKINNERS: (3) Townsend #27,
reconditioned 9.0. \$450.00
3400—BAND SAW: Jones-Superior #54, stainless
steel moving top table, 5 HP, mtr.
3410—BAND SAW: Jones-Superior #54, stainless
steel moving top table, 5 HP, mtr.
3450.00
3440—BAND SAW: Jones-Superior #54, stainless
steel moving top table, 5 HP, mtr.
3450.00
3440—GRINDER: Butcher Boy #56-B, 71/2 HP, \$450.00
3440—GRINDER: Butcher Boy #56-B, 71/2 HP, \$450.00
3440—GRINDER: Butcher Boy #56-B, 71/2 HP, \$450.00
3440—HDRACK SCALE: Toledo mdl. #2250, 800#,
500# *1/# #560.00
3490—TRACK SCALE: Toledo mdl. #2250, 800#,
500# *1/# tidl, 100# tare, 200# capacity
beams, 4' roil, rebuilt 9.750.00
3491—TRACK SCALE: Toledo "One-Spot" 1000# x
1# dial, 200# tare beam, 400# cap. beams, 4'
rail, Factory #701-015, rebuilt 9.750.00
3491—TRACK SCALE: Toledo "One-Spot" 1000# x
1# dial, 200# tare beam, 400# cap. beams, 4'
rail, Factory #701-015, rebuilt 9.750.00
3491—TRACK SCALE: Toledo "One-Spot" 1000# x
1# dial, 200# tare beam, 400# cap. beams, 4'
rail, Factory #701-015, rebuilt 9.750.00
3491—TRACK SCALE: Toledo "One-Spot" 1000# x
1# dial, 200# tare beam, 400# cap. beams, 4'
rail, Factory #701-015, rebuilt 9.750.00
340—PICKLE INJECTOR: Boss Permeator mdl. 246
3366—PICKLE INJECTOR: Boss Permeator mdl. 250.00
337—SMOKEHOUSE: 3-cage cap., Atmos, gas fired, with controls & valves 9.1,750.00
3333—HYDRAULIC CURB PRESS: Anco 150 ton, 10"
piston, w/American Marsh Steam Pump \$2,000.00
3462—SLICER: U.S. HD. #3, with stainless steel conveyor 9.70
3464—SLICER: U.S. HD. #3, with stainless steel conveyor 9.70
3464—SLICER: U.S. HD. #3, with stainless steel conveyor 9.71
347 — 11/# Thick cut & adi, Hopper, stainless steel knife 9.72
347 — 11/# Thick cut & adi, Hopper, stainless steel knife 9.72
348 — 104 MOID 9.61 be Hou #46.85. \$1 stainless \$1,050.00
2961—BAND SAW: Jim Youghan mdl. K, with motor & \$2,250.00 2761—BAND SAW: Jim Vaughan mdl. K, with motor & starter \$325.00
2778—SILENT CUTTER: Buffalo #50, 30 HP. \$775.00
2785—LOAF MOLDS: Globe Hoy #56-5, stainless steel. 10" x456" x 456" x 456" x 456" x 620-2786—CARCASS SPLITTER: Best & Donovan, 1 HP. 2986—CARCASS SPLITTER: Best & Donovan,
I-P.
3042—CASING CRUSHER: Globe, w/mtr. \$375.00
3074—SLICER: U.S. mdl. 170-6. ½ HP. \$750.00
3073—VACUUM PUMP: Ingersoll-Rand type 15, dole.
acting pump, 5 HP. motor \$250.00
3271—STUCHER: Inland Top & Bottom \$150.00
3271—SEWING MACHINES: (2) Union, style #1450.00
5271—SEWING MACHINES: (2) Union, style #1450.00
3271—STUNNING UNIT: Boss mdl. 1004, w/piston
type applicator, like new, uncrafed, never
been used

Now in Stock—New B.A.I. STEEL LOCKERS, 15" wide, 18" deep, 60" high, with sloping top, seat brackets, 16" high legs, padlock attachment. single row-three wide per opening \$18.95, F.O.B. Chicago.

All items subject to prior sale and confirmation

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

WRITE FOR FULL PARTICULARS

625 N. Kedzie Ave., Chicago 12, III. SAcramento 2-3800

MISCELLANEOUS

HOG CASINGS

SAYER & CO. 810 Frelinghuysen Ave., NEWARK, N. J.

PLANTS FOR SALE OR RENT

COMPLETE

HOG KILLING AND PROCESSING

PLANT

ON EDGE OF CHICAGO STOCK YARDS

tal floor space 155,000 sq. ft. 51,000 sq. ft.
her space. Truck loading docks and rail
hich tracks. Operating equipment in excellent
hiddion. Sprinklered throughout with ADT
ma system. Air conditioned office. Can be
chased for a fraction of its value.

THE P. BRENNAN COMPANY

MIT S. Halsted St.,

Chicago 9, Illinois

Telephone YArds 7-4600

FOR SALE OR RENT: A well equipped small shatherhouse on U. S. Route 29 seven miles sorth of Lynchburg, Va. Killing floor 28' x 28', tracks 11'6" from floor, Electric hoist and delairer. Cooling room 18' x 21' cooled with York 2' amonala compressor. Coid room 14' x 31' x if will hold ten degrees below. Shipping room 2' x 13' with track scales. Dressing room 14' x 2', Cooking room 12' x 13'. Basement with dress, and the second room 12' x 13'. Basement with dress, room. 25HP boller, cattle scales and holding pms. Virginia State inspection when operated. Cool divestock markets located nearby. Contact R. E. Blankinship, 1108 Main St., Lynchburg, Va.

SMALL MEAT PACKING PLANT
FOR SALE.

IN PROSPEROUS WEST BEND, WISCONSIN
AREA. 30 miles from Milwaukee. Ideal location
for super store. Over 700 ft. street frontage. 2
seres land. Bullding 42 ft. frontage, 100 ft. deep.
coolers, including freezer in excellent condition.
Bullding and land appraised in 1957 at
83,960.20. Now vacant. Will sacrifice for \$29,00.00 for quick sale.

CALVIN HELD Ave., West Bend, Wisconsin 332 South 10th Ave.,

MODERN BEEF SLAUGHTERHOUSE: Available immediately for custom killing, currently city inspected. U.S. inspection obtainable. Modern, fully equipped sausage plant available adjoining property. GEORGE J. WEISS, 1555 Division St., Detroit, Mich.

MEAT SLAUGHTERING PLANT
GOVERNMENT INSPECTED: Capacity 500 to 800
catile weekly. Refrigeration fully adequate. For
sale or lease. WILLOW BROOK PACKING CO. INC. Box 158 WEST CHESTER, PA.

For Sale: In growing Florida community modern killing and processing meat plant. Reply to Box F5-400, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT WANTED

OMPANY

CONSIN

Illinois . .

. Florissant

. . Arcadia,

WANTED TO LEASE: Government inspected sausage and smoked meats plant. Chicago area. Send replies to Box PW-429, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

15 W. Huron St.,

POSITION WANTED

OPPORTUNITY WANTED: I am presently manager and officer of a small full line family owned corporation. Due to the limited future and earnings in our business, I am looking for a general or plant manager position with an aggressive organization that will present a challenge and opportunity for the future. Excellent background with 26 years' experience in all segments of the industry. Can furnish qualified references and complete resume on request or can talk to interested persons at A.M.I. convention September 15 to 16. Would prefer midwest but location is secondary to right position. W-410, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

TECHNICAL DIRECTOR

AVAILABLE: Technical or research director with outstanding background in: Research, Product Development and quality control in the meat industry. Seeks challenging position with progressive company. Available for interviews at the A.M.I. meeting. W-415, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER - FOREMAN - SUPERINTEND-ENT: Thorough and direct experience in all phases of sausage manufacturing, cured meats, packaging, formulation, costs, labor. Quality con-trol. Federal or nonfederal inspection. Medium to large production. Location not important. Would be available after giving present employer at least two weeks notice, W-424, THE NATION-AL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

16 YEARS' EXPERIENCE AS ASSISTANT SALES 16 YEARS' EXPERIENCE AS ASSISTANT SALES MANAGER. With full line meat packing company. Peddler truck operation, 20 salesmen. Next 2 years' as representative of largest artificial casing company. Past 4 years in my own business, different field. Desire to return to packing business in key position. Outstanding record. Will relocate. Age 48. W-404, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER: Thoroughly experienced in all phases of meat packing industry. Young, aggressive, fully capable of organizing and directing sales force profitably. Excellent background in the meat packing business. Will be a valuable asset to progressive concern. Complete resume on request. W-427, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HOG AND CATTLE BUYER: Age 27. B.S. in animal husbandry from Missouri University. Excellent training in hog buying and some training in cattle buying. Willing to relocate. W-432, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicaga 10, Ill.

EXECUTIVE CANNED MEAT
SALES SPECIALIST
DESIRES: Association with top flight company.
Professionally experienced. Outstanding contacts all chains and distributors nationally. W-434, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

EXPERIENCED SAUSAGE MAKER: Foreman and buyer at previous places. Broad practical knowledge of canning and soup stock. Desires change. Willing to relocate anywhere. W-416, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CATTLE BUYER: 25 years' experience. Wishes position in Omaha area. Also experienced in feed lot operation and hog buying. Contact Box W-417, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER - SUPERINTENDENT - CONSULT-ANT: Proven executive ability. Broad practical experience in all operations. Available now. W-297, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT-FOREMAN: Pork department. Life time experience. Cost, quality and yield conscious. Available immediately. W-409, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

AVAILABLE SOON: Pork cuts hog kill super-visor. Thoroughly experienced with practical background. W-412, THE NATIONAL PROVI-SIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT or SAUSAGE SUPERINTENDENT: 21 years' experience in all plant operations, large and small. Federal or local inspection, sausage formulation, processing specialty. Also experienced in canning meats. West or southwest. W-411, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

UNBELIEVABLE

How Easy it is **To Get Orders** For Our **Sheep & Hog Casings** SAYER & CO.

> 810 Frelinghuysen Ave. Newark, New Jersey

ASSISTANT PLANT ENGINEER
LEADING OHIO: Full line packer wants outstanding M.E. graduate who has several years' plant maintenance experience, including refrigeration maintenance. We want a man who can get results with a maintenance crew and solve get results with a maintenance crew and solve problems that offer a challenge every day. To such a man we offer good compensation and moving expenses, plus an unusual promotion op-portunity. Write briefly in confidence to Box W-360, THE NATIONAL PROVISIONER, 15 W Huron St., Chicago 10, Ill.

CURING, CANNING, SAUSAGE MANUFACTURE
OLD ESTABLISHED: Central New York state
packinghouse needs men with actual working experience in smoked meat curing, canning or
sausage manufacture. Outstanding opportunity in
a newly equipped modern building with excellent
working conditions. Send resume and salary requirement to

R. J. REBHAN, % PILGRIM PACKING CO. E. Burnett Ave. at Clark St., E. Syracuse, N. Y.

TOP SALARY: Will be paid to aggressive M. E. engineer. Must have knowledge and experience in packing house problems of refrigeration, steam and general maintenance. We are looking for a man able to boss and manage a maintenance crew efficiently. Large full line independent packer has splendid opportunity for right man. Apply to Box W-413, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN

WORKING ASSISTANT: To superintendent. Must be familiar with all sausage making, smoking and S.P. operations. Give full particulars in first letter. Will arrange for interview during A.M.I. convention.

SLOTKOWSKI SAUSAGE CO.

2021 W. 18th St., Chicago 8, Ill. Telephone CAnal 6-1667

CONTACT-SALESMAN

MAN EXPERIENCED: In selling to meat packing industry, to sell for established manufacturer of packing house machinery. Must be free to travel. Send complete resume along with references. W-384, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING COOLER FOREMAN: Western New York State packer, killing about 500 cattle per week needs man. Must be experienced in break-ing cattle into primal cuts. All answers con-fidential. BOX W-430, THE NATIONAL PROVI-SIONER, 527 Madison Ave., New York 22, N. Y.

SALES REPRESENTATIVE: For B. HELLER & COMPANY, to call on meat industry in North Dakota and part of South Dakota. Territory open due to retirement of Mr. Al Engwall who has represented Heller for 30 years. See AUG-GIE RING, Heller Sales Manager, A.M.I. convention, Chicago, Suite 851-852, Palmer House. Or send application to 3925 S. Calumet Ave., Chicago.

DO YOU SELL TO SAUSAGE MAKERS?
Eastern manufacturer of complete line of soluble
meat seasonings has some choice territories open.
TERRIFIC DEAL! May be sold as sideline, if
desired. Write fully, in complete confidence, to
BOX W-431, THE NATIONAL PROVISIONER,
527 Madison Ave., New York 22, N. Y.

SEASONING & SPICE SALESMAN
OLD ESTABLISHED: West coast film is in need
of an experienced salesman calling on west
coast meat packers in the eleven western states.
Salary and draw, or straight commission. Unusual opportunity for advancement. All replies
held in strictest confidence. Write Box W-433,
THE NATIONAL PROVISIONER, 15 W. Huron
St., Chicago 10, Ill.

PLANT MANAGER: Experienced in killing and boning operation wanted by small packer in up-state New York area. Send resume to Box W-420, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

HELP WANTED

CHEMIST WANTED: GRADUATE CHEMIS sired. Capable of handling meat packing or pany work in the southeast. Would like to from men interested in eventually ending top supervisory positions in production which would promise a future. Would work rectly under Management in laboratory work start. Write, stating education, experience salary wanted, to Box W-418, THE NATION PROVISIONER, 15 W. Huron St., Chicage 18,

MAINTENANCE SUPERVISOR

MAINTENANCE SUPERVISOR
SIZEABLE: Sausage plant located south
needs man capable of assuming full responsifor all maintenance and repairs. Must have
nowledge of Freon and ammonia refriger
and all processing machinery and equipa
Give full details of personal background,
perience, former employment and salary
quirement. Our employees know of this ad. It
to Box W-419, THE NATIONAL PROVISION
15 W. Huron St., Chicago 10, Ill.

CURING, CANNING, SAUSAGE MANUFACTU OLD ESTABLISHED: Central New York st packinghouse needs men with actual working perience in smoked meat curing, canning sausage manufacture. Outstanding opportunity a newly equipped modern building with encell working conditions Send resume and salary

quirement to
R. J. REBHAN, % PILGRIM PACKING CO.
E. Burnett Ave. at Clark St., E. Syracuse, R.

TOP SALARY: Will be paid to aggressive it engineer. Must have knowledge and expersin packing house problems of refrigers steam and general maintenance. We are ing for a man able to boss and mane maintenance crew efficiently Large full independent packer has splendid opportunity right man.. Apply to Box W-413, TIL TIONAL PROVISIONER, 15 W. Huron S., cago 10 III.

PLANTS FOR SALE OR RENT

U. S. INSPECTED PLANT: For lease or Would consider custom kill operation. 500 eper week capacity. 55 acres ideal for feed operation. Located S.W. with abundance of cattle available. Presently killing 75 catlle day. FS-425, THE NATIONAL PROVISIONES W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

USDA LABELS EXPEDITED WITHIN HOURS OF RECEIPT 64.59 EA

Complete services—Gov. information, italican—blue prints. FDA, etc. Available a hourly, per item.

JAMES V. HURSON

1426 G Street, Washington 5, D.C. Telephone REpublic F

SHEBOYGAN'S FINEST SAUSAGE

MANUFACTURER WANTS JOBBERS: And tributors for a No. 1 Federally inspected of MER SAUSAGE with old world flavor. Will indefinitely without spoiling. Presently sold in eighteen states. BERNHARD'S SAUSAGE CO. INC., SHEBOYGAN, WISCX

P. O. Box 54

MANUFACTURERS' REPRESENTATIVE LOOKING: for additional equipment lines meat packers in the northeast U. S. W-44. NATIONAL PROVISIONER, 527 Madison New York 22, N. Y.

HOG . CATTLE . SHE SAUSAGE CASIN**OS** ANIMAL GLANDS

Selling Agent . Order Buyer Broker . Counsellor . Exporter . Imp

SAMI S. SVENDSE 407 SO. BEARBORN ST., CHICAGO S. age 103]

UFACTUM York at working a canning portunity the excelled aniary of the experiment of

SHEE N 6 S I D S nyer • Imperis